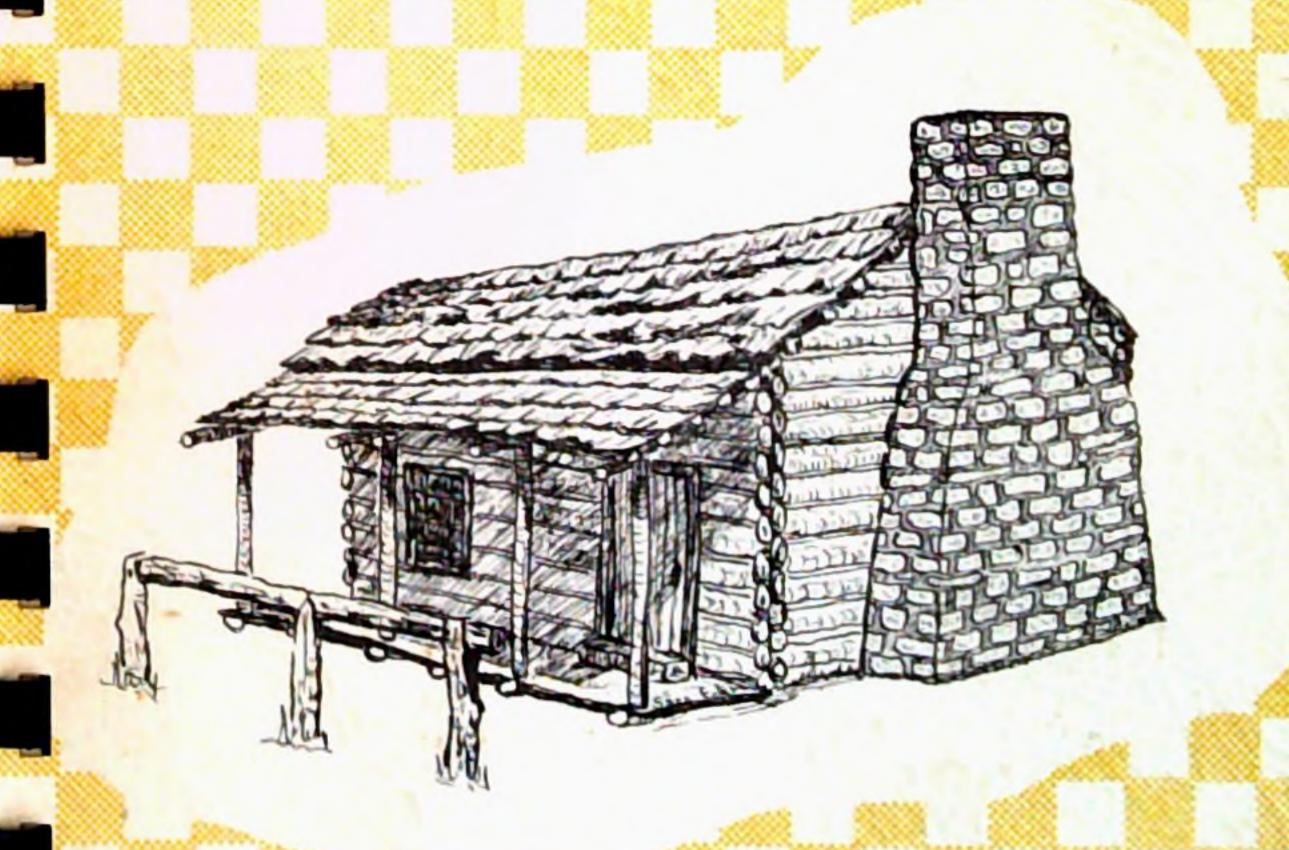
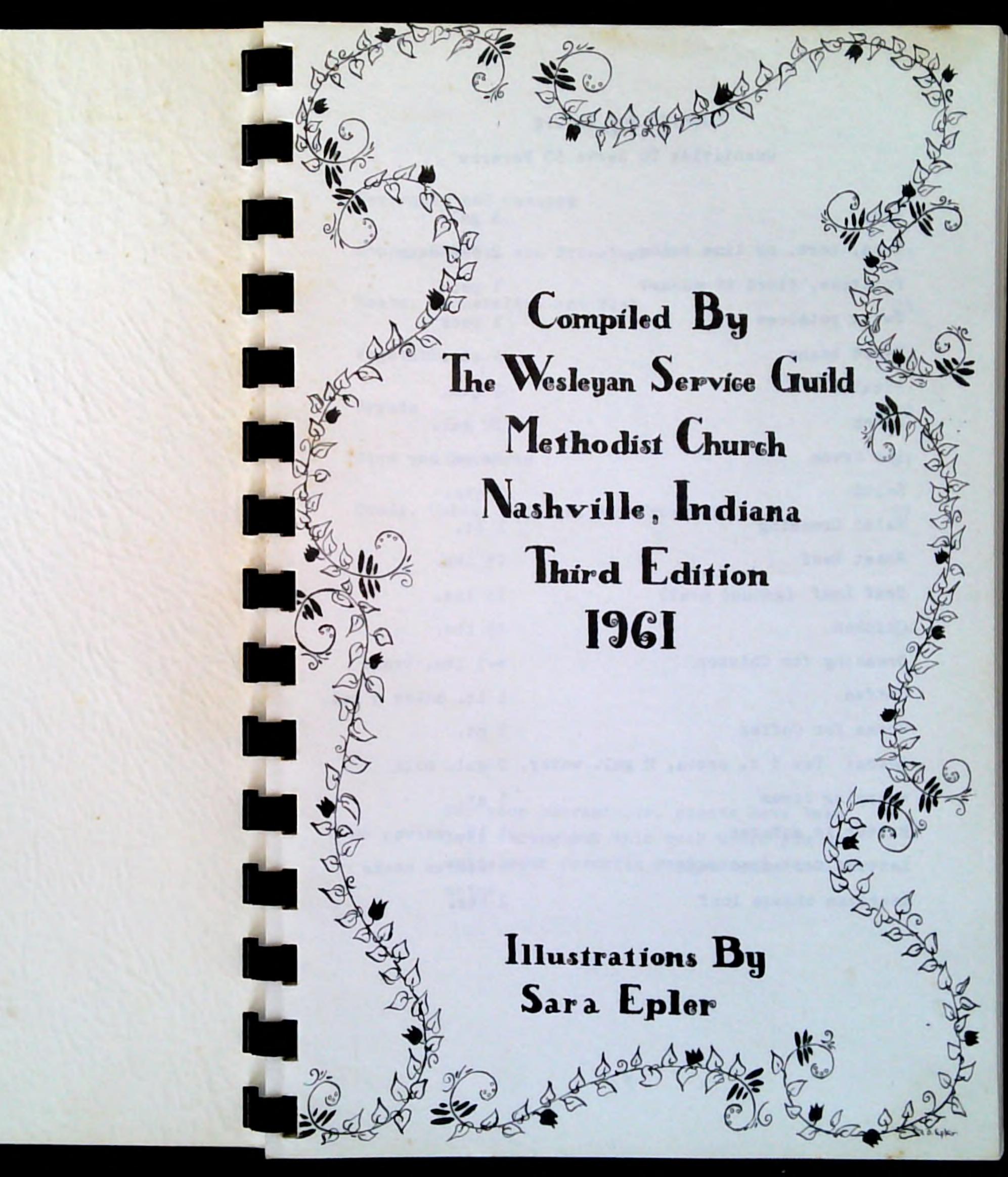
Brown County Cookery





COOKING FOR GROUPS

Quantities To Serve 50 Persons

Soup	3 gal.
Peas, corn, or lima beans	2 #10 cans
Potatoes, diced or mashed	l peck
Sweet potatoes	l peck
Baked beans	5 qts.
Pickles	2 qts.
Punch	2½ gal.
lce Cream	2½ gal.
Salad	7 qts.
Salad Dressing	1 qt.
Roast Beef	25 lbs.
Beaf Loaf (ground meat)	15 lbs.
Chicken	25 lbs.
Dressing for Chicken	4-5 lbs. bread
Coffee	1 1b. makes 3 gal.
Cream for Coffee	1 pt.
Cocoa: Use 3 c. cocoa, ½ gal. water,	2 -gal. milk
Whipping cream	1 qt.
Butter in squares	1 lb. serves 48
Lettuce for salad cups	6 medium heads
American cheese loaf	2 lbs.

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For your convenience, spaces have been left throughout this book where you may write your favorite recipes and cooking notes.

HOME MADE CLAY

Sift together: 1 c. flour ½ to 1 c. salt 3 tsp. alum

Add enough water to make a stiff dough. Color with foodcoloring, or add tea or coffee in place of water to give the clay a mud color. Mix well and mold into a ball. Leave out at room temperature overnight to ripen. The more salt you add, the less sticky the clay will be. Store in a cool place in a covered container.

SALT BEADS

% c. salt % c. flour 1 tsp. powdered alum

Mix. Add slowly just enough water to make a paste. Color to suit preference. Place all in a double boiler and cook until thick. Work and mold into desired shape. When hard, pierce.

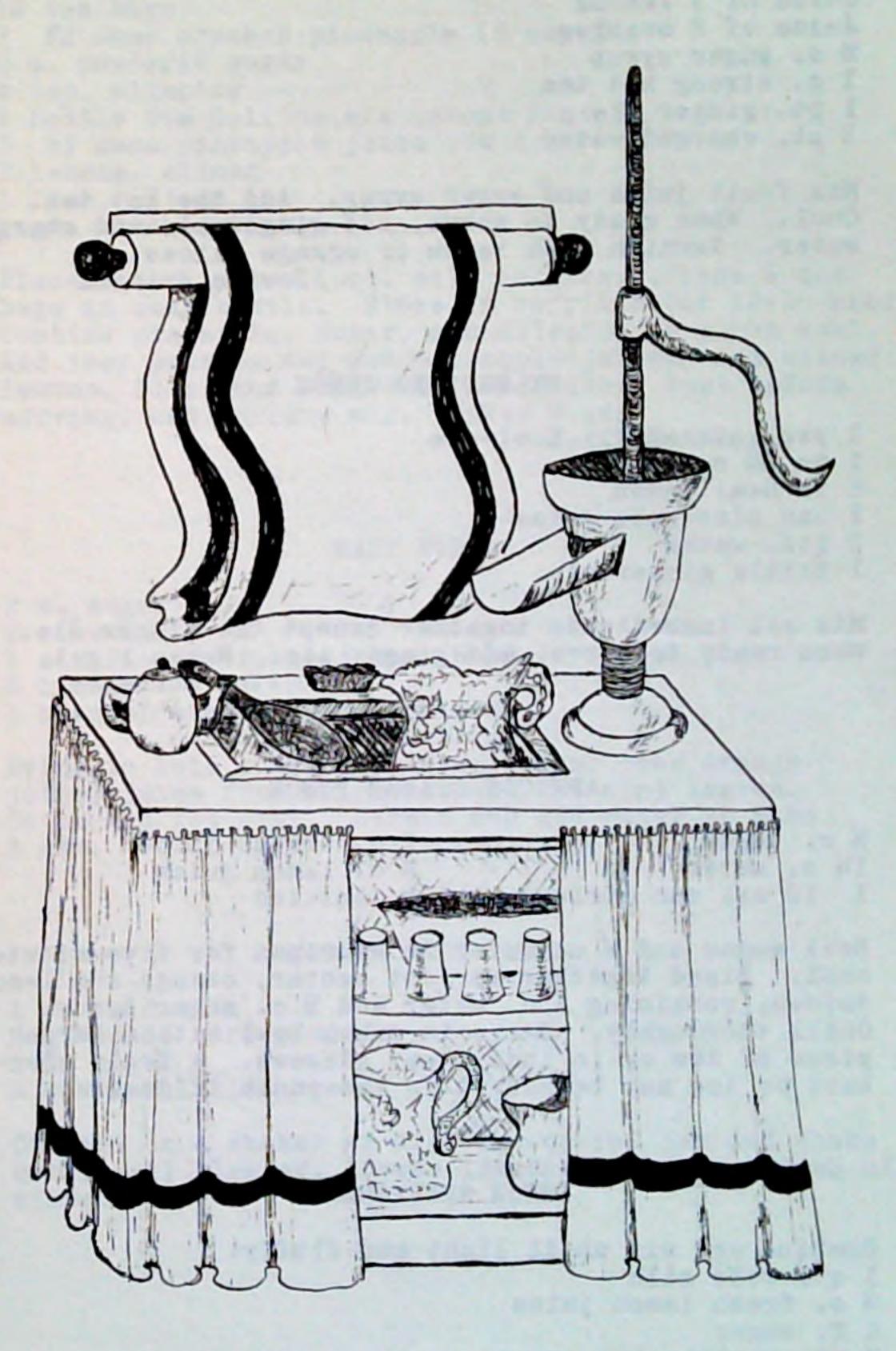
DEPRESSION PLANT

Take an odd shaped piece of coal and put it in a dish. Then make a solution of

1 c. warm water % c. salt 1 T. blueing

Pour this solution over the coal. After the coal is covered (about 3 or 4 days), take a medicine dropper and cake coloring and decorate to suit yourself. After the solution dries up, add a little warm water each day, but do not pour it on the coal.

Beverages and Canapes



VERANDA PUNCH

Juice of 3 lemons
Juice of 2 oranges
% c. sugar syrup
l c. strong hot tea
l pt. ginger ale
l pt. charged water

Mix fruit juice and sugar syrup. Add the hot tea.
Cool. When ready to serve, add ginger ale and charged
water. Garnish with lemon or orange slices.

Davida Ericson

MY WEDDING PUNCH

1 pkg. strawberry Kool-ade 1 to lk c. sugar 2 T. Real Lemon 1 can pineapple juice 2 qts. water 1 bottle ginger ale

Mix all ingredients together except the ginger ale. When ready to serve, add ginger ale. Makes 1 gal.

Martha McKown

APRICOT-QRANGE PUNCH

% c. sugar

1% c. water

1 12 oz. can apricot nectar, chilled

Boil sugar and ½ c. water in saucepan for five minutes; cool. Blend together apricot nectar, orange and lemon juices, remaining 1 c. water and ½ c. sugar syrup. Chill thoroughly. Serve in punch bowl with a large piece of ice or in individual glasses. A fruit sherbert or ice may be served in the punch if desired.

LEMON REFRESHER

Combine and mix until light and fluffy:
l qt. cold milk
c. fresh lemon juice
T. sugar
pt. vanilla ice cream

HAPPY DAY PUNCH

2 qts. cold water
12 tea bags
2 #2 cans crushed pineapple (5 cups)
½ c. powdered sugar
½ tsp. allspice
1 bottle Tom Collins mix (about 1 qt.)
3 #2 cans pineapple juice (7½ c.)
2 lemons, sliced
1 lime, sliced
1 pt. strawberries

Place water in two 1 qt. milk bottles. Place 6 tea bags in each bottle. Store in refrigerator 12-24 hrs. Combine pineapple, sugar, and all spice in punch bowl. Add ice; pour on tea and pineapple juice. Add sliced lemons, lime, and washed strawberries. Just before serving, add Collins mix. Makes 8 qts.

Penny Mattingly

EASY PUNCH

2 c. sugar 1 c. water 1 can frozen orange juice (6 oz.) 6 lemons 1 handful mint leaves, bruised

Bring to boil sugar and water. Pour over orange juice, juice from 6 lemons, and the mint leaves. Cover and let cool. Strain and add water to make 3 qts.

COFFEE MILK SHAKE

1 c. cold milk
% c. cold, strong coffee
1 T. sugar
% c. vanilla ice cream

Combine in a shaker or tightly covered jar and shake until well blended. Serve immediately with a dash of cinnamon.

EXCELLENT PUNCH

1 c. water
2 c. sugar
1 c. strong tea (use 2 bags) 1 46 oz. can orange juice
5 lemons, juiced or 1 8-oz. 1 46 oz. can pineapple juice
bottle lemon juice
1 qt. vanilla ice cream
1 bottles strawberry pop
1 Large bottle ginger ale

Boil sugar and water together or a few minutes and cool. Mix chilled juices, cold strong tea, and syrup. Pour over ice that has been frozen in #2 cans to mold. Dip in softened ice cream. Add cherries with their juice. Slowly pour ginger ale and strawberry pop on top. Serves 50-75.

Mrs. George C. Baum

COLD DRINK CONCENTRATE

Squeeze juice from 3 lemons and reserve.

Cut the rind from the lemons in pieces and add 3 T. Orange Pekoe tea

Pour over this

2 c. boiling water

Allow to steep for 15 minutes. Strain off liquid and add the lemon juice, 2 c. sugar and water to make 1 qt.

For drinks, use 1 c. of this mixture to 3 c. cold water.

Mabel Rees

FRUITED ICE RING

Freeze water to the depth of 1/2" in a 1-qt. ring mold.
Add a layer of red and green cherries spaced with
colors alternating around the ring. Very carefully,
pour in enough water to half cover the cherries. Freeze.
Add 1" water. Freeze. Then add another layer of
cherries. Or substitute fruit cocktail instead of
cherries. You may color or flavor the fruit or use
fruit juice to make the ring. Place in punch bowl
and pour punch over the ring. The punch ladle will
fit inside the ring and the fruited ring will add color
and flavor to the punch.

ATTRACTIVE WAYS TO SERVE CANAPES AND HORS D'OEUVRES

Hollow out a small head of red cabbage, and fill it with your favorite cocktail sauce. Place around it cooked shrimp on toothpicks.

Cut the bottom from a large red apple, and place it in the center of a round platter. Into it stick hors d'oeuvres on toothpicks. Surround it with canapes.

Cut a pineapple and its leaves in half lengthwise. Place it flat side down and end to end on a long platter, putting a maraschino cherry or a stuffed olive on each leaf. Stud the pineapple halves with hors d'oeuvres on toothpicks.

Place an arrangement of small flowers in a hollowed out cucumber which has been filled with water. Surround with assorted canapes.

BUTTON MUSHROOMS

Drain 1 can of button mushrooms. Cover with highly seasoned French dressing. Let stand 24 hrs. Drain well and serve on cocktail picks.

BRAUNSCHWEIGER DIP

1/2 1b. braunschweiger

1 c. sour cream

1 tsp. steak sauce

1/2 c. minced bread and butter pickles

Mash meat and sour cream together. Stir in steak sauce and pickles. Beat until smooth and light. Chill. Serve with assorted crackers. Makes 2 cups. Mardi Swain

CLAM DIP

1 8-oz. pkg. cream cheese
4 T. clam juice
½ tsp. salt
1/8 tsp. pepper
2 10-oz. cans minced clams, drained well

Mix in order given. Serve with potato chips. Emily Eads

AVOCADO TUNA SPREAD

l avocado l large pkg. cream cheese 2 tsp. mayonnaise l 7-oz. can tuna fish

Mash avocado and mix well with cream cheese. Add the tuna which has been finely shredded, the lime juice, mayonnaise and a little salt. Serve surrounded with potato chips, triscuits, and ripe olives.

CHEESE ROLL

2 c. grated American cheese
2 small pkg. cream cheese
½ lb. bleu cheese
½ c. chopped pecans
1 dash Tabasco sauce
1 clove garlic, chopped

Mix well. If dry, add a little cream. Divide in half and make two rolls on waxed paper. Roll in paprika on breadbroad and chill 2 or 3 hours. The rolls should be about the size of Melba rounds.

Sylvia Schneider

CHEESE APPLE

2 c. grated cheddar cheese 2 T. catsup

7 T. softened butter 2 tsp. Worcestershire sauce 1 tsp. scraped onion Dash of Tabasco sauce

3 T. chopped stuffed olives

Mix ingredients. Chill. Mold into apple shape. Dust with paprika; top with a sprig of watercress. Serve cold in the center of a platter of crisp crackers.

BLEU CHEESE AND RIPE OLIVES

14 lb. soft bleu cheese
2 tsp. chopped chives or onions
1 small can ripe olives, drained

Put the cheese through a sieve; add 1 T. hot water and beat well. Blend in the chives and chopped ripe olives. Serve as a cracker spread.

CREAM CHEESE BALLS

12 pkg. cream cheese

1½ T. onion juice

2 tsp. Worcestershire sauce

Blend the onion juice and Worcestershire sauce into the cream cheese. Roll into small balls. Add a bit of cream to the mixture if necessary. Place the cheese ball on the edge of a slice of dried beef and roll, tucking the edges in as you go. If this does not hold, it can be fastened with a toothpick.

SEAFOOD COCKTAIL SAUCE

6 T. catsup 2 T. horse radish 4 T. lemon juice Celery salt and Tabasco sauce to taste

Shake the ingredients in a jar until well mixed. Serve over chilled oysters or shrimp for cocktail.

OYSTER COCKTAIL

Allow % doz. small oysters and 2 T. cocktail sauce for each serving.

SHRIMP COCKTAIL

1 lb. cooked shrimp will provide 6 generous servings. Use 2 T. cocktail sauce and a wedge of lemon for each cocktail.

ANN'S COCKTAIL SAUCE

1 c. catsup
2 tsp. horseradish
3 tsp. French dressing
2 c. celery, chopped

Mix all ingredients together in order given.

Ann B. Johnson

TEEN-AGE SNACK

Mix 1 box of cornbread mix according to directions. Spread in a jelly roll pan. Top with penny slices of weiners (cut crosswise), oregano, and grated cheese. Bake 10 min. at 375°. Cut in finger strips.

Miriam Sturgeon

BERMUDA CHEESE STRAWS

Plain pastry dough for 1 crust pie 3 T. softened butter 1/3 c. grated American cheese Cayenne pepper

Roll out dough very thin and spread with softened butter. Sprinkle with cheese. Fold in thirds and roll very thin again. Repeat. Sprinkle with cayenne pepper when rolled out; fold in thirds; roll out thin. Cut in strips 3 in. long by ½ in. wide. Twist and lay on ungreased cookie sheet. Bake about 10 min. at 400°.

Makes 48 straws that are good with soup or for a snack. Emily Eads

CHEESE LOG

2 3-oz. pkg. cream cheese
1 1b. bleu cheese
2 T. finely chopped celery
1 tsp. finely chopped onion
Dash of cayenne
Salad dressing

Blend the cream cheese with the bleu cheese, adding the celery, onion, cayenne, and enough salad dressing to moisten. Shape cheese in a log and roll in chopped walnuts or pecans. Chill and serve with fresh, crisp crackers.

ANCHOVY CREAM CHEESE SPREAD

1 tsp. finely chopped onion 3 tsp. anchovy paste 1 tsp. Worcestershire sauce 1 tsp. paprika

Mix well and serve with thin crackers.

Penny Mattingly

Salads & Dressings



CONSOMME STRACCIATELLA

l can consomme l egg, slightly beaten l or 2 T. grated Italian cheese l T. dry bread crumbs

Dilute the consomme to taste with water and bring to a boil. Mix the other ingredients together. Add them to the gently boiling consomme. Keep stirring 2 to 5 minutes to keep the egg from cooking in chunks. Stracciatella means "ragged mixture" but there should be no lumps.

Torrey Nunn

MANHATTAN CLAM CHOWDER

4 strips bacon
4 medium onions
4 carrots
1 stalk celery
1 c. tomatoes
2 tsp. salt
4 peppercorns
1 bay leaf
1½ tsp. thyme
3 medium potatoes
2 cans minced clams (10½ oz. size)

Cut bacon in small pieces and fry in a large kettle until almost crisp. Chop onions very fine; add to bacon and cook until limp. Next add finely diced carrots and celery. Cook over low heat for about 5 minutes. Drain tomatoes and put liquid in a large measuring cup. Toss tomatoes in with the vegetable mixture. Drain clams and add clam liquid to tomato liquid. Add enough water to make 1½ qts. Pour into kettle and season with salt, peppercorns, bay leaf and thyme. Bring to a boil, then reduce heat; cover and cook gently for 45 minutes. Toss in finely diced potatoes; cover and cook 20 minutes longer. Add the chopped clams and cook slowly, uncovered for 15 min-

utes. This recipe takes a little extra time to make,

but it is worth the effort. It tastes even better

the second day; that is, if any is left.

Marcia Coffey

OYSTER STEW

l pt. oysters l qt. milk

2 T. butter salt and pepper

Drain the liquor from the oysters and put it in a saucepan; scald, then skim it. Add the oysters and cook until the edges begin to curl. Heat the milk just to the boiling point; do not scald. Add the seasoning and butter to the oysters; then the milk. Serves 4.

MOLDED SALAD

l envelope Knox gelatine
% c. cold water
1% c. cream of celery or mushroom soup
1 5-oz. can boned chicken
% c. chopped celery
% c. mayonnaise
2 T. sliced stuffed olives
1 T. lemon juice

Soften the gelatine in cold water and place over a pan of boiling water until gelatine is dissolved. Combine with the remaining ingredients. Pour into a l qt. mold. Chill until firm; unmold and serve on crisp lettuce with cranberry jelly, hot buttered rolls, and a simple dessert. Serves 4.

Margot Gore

SHRIMP SALAD

1 lb. cooked, deveined shrimp
1 head lettuce
2 c. minced celery
Juice of 1 lemon
Salt, paprika, and mayonnaise to taste

Dice the shrimp and mix with the celery, mayonnaise, lemon juice and seasoning. Arrange the lettuce into 6 nests about 4 inches across. Use a small cup as a mold; fill with shrimp mixture and press firm. Invert the contents into each lettuce nest. Add a teaspoonful of mayonnaise and paprika or pimento strips on top.

CHICKEN-HAM MOUSSE

l envelope unflavored gelatin
2 T. cold water
4 tsp. salt
1/8 tsp. cayenne
3 egg yolks beaten
1 c. hot chicken broth
1 c. ground cooked chicken
1 c. ground cooked ham
1 green onion, minced
4 c. salad dressing
1/3 c. whipped cream

Soften the gelatin in the cold water. In the top of a double boiler mix the seasonings and egg yolks. Stir in the broth, and cook over boiling water until thickened. Add the gelatin and stir until dissolved. Cool. Fold in remaining ingredients. Pour into 1 qt. mold and chill until firm. Unmold on salad greens and serve with tomato wedges.

Mrs. Karl Martz

TOMATO ASPIC SALAD

l pkg. lemon jello
2 c. tomato juice (l cup hot)
1½ T. Worcestershire sauce
1 c. cabbage, shredded
½ c. celery, chopped
1/3 c. green pepper, chopped
onion to taste
olives if desired

Dissolve the jello in the tomato juice. Add the Wor-cestershire sauce and let cool. Add the remaining ingredients and chill until firm.

Mrs. W. A. Gore

FRUIT SALAD

l pkg. raspberry jello % c. cold water
l c. hot water l pkg. frozen raspberries
l envelope Knox gelatine 2 c. applesauce

Dissolve jello in hot water and cool. Dissolve gelatine in cold water. Add gelatine mixture, thawed raspberries, and applesauce to the cooled jello. Chill until firm.

Serve with this dressing: Equal parts of Marshmallow Fluff and sour cream.

Louise Edwards

PAULINE'S SALAD

2 pkg. jello l can applesauce 2 c. hot water l pt. fruit

Dissolve jello in hot water; cool until slightly thickened. Fold in applesauce and fruit (same as flavor of jello). Nuts may be added.

PARTY SALAD

1 pkg. lime jello % c. diced celery
1 pkg. lemon jello % c. nuts
2 c. hot water 1 #2 can crushed pineapple
1 c. cottage cheese 1 large can milnot or
1 c. mayonnaise evaporated milk

Dissolve jello in hot water; cool. Add the other ingredients, mixing well. This makes a pretty salad if one package of red jello is put on top after salad is set.

Elsie Wayman

7 UP SALAD

l pkg. lemon jello
l c. hot water
l 8-oz. pkg. cream cheese
l tsp. vanilla
pinch of salt
l bottle 7 Up
Few drops green cake color
l can crushed pineapple,
drained
Nuts (pecans)

Dissolve jello in hot water; mix cheese in while hot. Beat with electric beater. Add other ingredients except pineapple and nuts, with 7 Up last. When slightly set, mix in nuts and pineapple.

Jo Davis

ORANGE-CHEESE JELLO SALAD

1 pkg. orange jello
1 c. grated longhorn cheese
1 c. hot water
1 #2 can crushed pineapple,
1 c. pineapple juice
2 T. lemon juice
2 t. whipping cream

Mix thoroughly the first four ingredients. Add the cheese and pineapple and chill until slightly thickened. Whip the cream. Add half of the jello mixture to the whipped cream. Put the other half of the jello in a mold and spread the whipped cream mixture on top.

Gloria Diehm

DESSERT SALAD

1 pkg. lemon jello
2 pkg. orange jello
3 pt. whipping cream
4 T. mayonnaise
2 c. juice drained from fruit
2 cans mandarin oranges, drained

l large can pineapple tidbits, drained

Dissolve jello in hot water; cool slightly and add juice. Let cool and add fruit. Pour into large dish and cover top with marshmallows; press down slightly. Chill until set. Whip the cream. Sweeten it with a small amount of sugar and flavor it with a few drops of vanilla. Add the mayonnaise. Spread over salad. Top with grated cheese.

Helen Amick

After peeling bananas, dip them in lemon juice to prevent discoloration.

1/2 c. sugar
2 oranges or ½ c. crushed pineapple
1/4 c. walnuts or hickory nuts
1 pkg. strawberry or cherry jello
1 c. hot water
1 c. cold water or pineapple juice

Wash and grind cranberries. Pare and core apples and chop fine. Add chopped oranges or pineapple, nuts, an sugar. Dissolve jello in hot water. Add cold water. When cool, add salad mixture. Chill until set. Serve on lettuce. Serves 6.

Mrs. Charles Haarer

PINEAPPLE SNOW SALAD

1 #2 can pineapple chunks 1 pkg. lemon gelatin

2 T. lemon juice

1 c. sour cream or yogurt

l c. miniature marshmallows

1 T. grated orange peel

1 c. orange slices, cut in pieces

Drain pineapple chunks. Heat the liquid and use to dissolve gelatin. Add lemon juice and chill until syrupy. Fold in sour cream, marshmallows, orange peel, orange, and pineapple chunks. Spoon into a 12-qt. mold and chill until firm. Unmold on greens.

Betty Percival

SUNSET SALAD

6 rings of canteloupe Lemon juice 6 to 12 peach halves Mint leaves 2 c. watermelon cubes

Chill the fruit. Peel peaches; cut in two; sprinkle halves with lemon juice. Arrange these peaches halves in canteloupe rings. Fill centers with watermelon cubes. Garnish with mint leaves.

WALDORF SALAD SUPREME

2 or 3 red apples, coarsely chopped

l c. sliced celery

1/2 c. walnuts

1 c. pineapple chunks

Toss together lightly with salad dressing.

Martha Boughton

FROZEN WALDORF SALAD

2 eggs, slightly beaten

1/2 c. sugar

& c. pineapple juice

% c. lemon juice

1/8 tsp. salt

1/2 c. diced celery

1/2 c. crushed pineapple, drained

2 medium apples, diced

1/2 c. English walnuts, broken

1 c. whipping cream, whipped

Combine eggs, sugar, pineapple juice, lemon juice, and salt. Cook over low heat until thick, stirring constantly. Cool. Add celery, crushed pineapple, diced apples, and English walnuts. Gently fold in whipped cream. Spoon into an 8-inch square pan and freeze. Cut in squares to serve. Serves 12.

Sara Epler

QUICK FRUIT SALAD or FIVE CUP SALAD

1 c. tiny marshmallows

1 c. pineapple tidbits (use the juice, too)

1 c. mandarin orange sections, drained

c. sour cream

1 c. shredded coconut

Stir all ingredients together lightly. Chill. Fern Bessire

To peel oranges or grapefruit and free fruit entirely from the membranous or white pulp underneath the skin, first place fruit in hot water for five minutes. You will then be able to peel every particle of white from the fruit pulp.

RUSSIAN POTATO SALAD

3 c. diced beets

2 c. cold boiled potatoes, diced

Mayonnaise, vinegar, and sugar to taste

1/2 c. cooked and finely diced ham and shredded Swiss cheese

Mix the beets and potatoes. Add mayonnaise, vinegar, and sugar. Let stand a few hours. Just before serving, add the ham and cheese. Toss well and serve at once.

Lydia Paul De Chateau

GERMAN POTATO SALAD

6 medium potatoes 6 slices bacon 1 tsp. salt 1 T. flour 1 c. water 1 onion, chopped 1 c. vinegar 1 T. sugar

Scrub potatoes, cook in boiling water with skins on until tender when tested with a fork. When cool, slice potatoes. Season with salt, pepper, and chopped onion. Set at the back of the range to keep warm while making the dressing.

Dressing: Chop bacon into small pieces and fry over a low heat until brown and crisp. Stir in flour as smoothly as possible and cook, stirring constantly, for a minute or two. Add vinegar and sugar. Continue cooking and stirring until mixture bubbles. Pour over potatoes and toss gently. Tastes better served warm. Plenty for 4.

J. Tamney

MACARONI SALAD

1/2 lb. cooked elbow macaroni (4 cups)

l c. sliced celery 2 T. vinegar

% c. sliced stuffed olives 2 T. prepared mustard 6 radishes, sliced % tsp. celery seed

2 T. minced parsley 2 tsp. salt

14 c. diced onion Dash of pepper 1 c. mayonnaise

Combine all ingredients. Chill. Serves 8.
Portia Sperry

CREAMED SLAW

1 medium head cabbab sliced fine, in long pieces

Dressing:
1 c. mayonnaise
1 c. creamed cottage cheese
Few drops of hot sauce
Few drops of onion juice
1 tsp. caraway seeds

Soak the sliced cabbage in ice water for one hour. Drain well. Mix all the ingredients for the cream dressing and add to the drained cabbage. Toss lightly until well mixed and serve in lettuce cups. Serves 6 or 8.

Glen D. Anderson

SWEET-SOUR GREEN BEANS

4 c. green beans
2 T. salad oil
2 c. cider vinegar
3 tsp. Accent
3 salt, pepper
3 large Spanish onion

Combine beans and sliced onion in large bowl. Heat vinegar, water, and sugar until boiling. Remove from heat; add salad oil and pour over beans. Season with salt, pepper, and Accent. Toss gently until well mixed; then chill. Serve cold.

Leota Skirvin

GREEN BEAN SALAD

2 to 3 c. green beans, cold 3 to 4 T. each of finely chopped, stuffed olives and sweet pickles

1/2 c. chopped celery

14 c. mayonnaise (thinned with a little cream)

1/2 tsp. horseradish

Mix all ingredients. This is a good way to use leftover beans. The amounts do not have to be measured accurately.

CUKES IN SOUR CREAM

Soak thin-sliced cukes in water at least 2 hours.
Then squeeze juice out over sink. Make a mixture of sour cream and yogurt half and half, or to taste, and some chopped chives. Mix with cukes. Sprinkle fresh mint on top; do not stir in. Chill.

Mrs. Karl Martz

CUCUMBER SALAD

l pkg. lemon jello
% c. hot water
l carton cottage cheese
l c. mayonnaise

Mix together and let congeal.

Sylvia Schneider

LIME PICKLES

7 lbs. sliced cucumbers Lime water (2 c. lime to 2 gal. water)

Soak cucumbers in lime water for 24 hours. Wash 3 or 4 times in clear water. Soak in clear water to cover for 3 hours.

2 qts. vinegar

4½ lb. sugar

1 tsp. mustard seed

1 tsp. whole cloves

2 tsp. salt

1 tsp. mixed pickling spices (without red peppers)

Mix all of the ingredients listed above. Soak the pickles in this mixture over night. Cook until mixture is clear. Can hot. Do not boil too hard.

Mrs. Iva Kelp

SALAD DRESSING

l c. vinegar l c. sugar l c. wesson oil

Heat the vinegar and sugar together. Add other ingredients, mixing well.

Mrs. M. T. Preston

SHRIMP MACARONI SALAD

1 pkg. shell macaroni, cooked and drained

1 or 2 cans shrimp

2 large onions

2 c. celery

2 green peppers

Add to the cooked macaroni the shrimp which has been cleaned and broken into small pieces. Add onions, celery, and green peppers cut into small pieces. Mix with salad dressing (such as Miracle Whip). Let salad stand 2 or 3 hours in refrigerator. Serve with potato chips.

Ferol I. Patty

PICKLED BEETS AND EGGS

2 cans (1 lb. 4 oz. size) beets

8 hard cooked eggs 1½ T. salt

1 c. sugar 1 c. liquid from beets 2 bay leaves

% c. vinegar

10 whole cloves

Drain beets and save liquid. Cut beets in slices and place in a large bowl along with peeled, cooked eggs. Cook sugar, beet liquid, vinegar, and all the seasonings to a boil. Reduce heat; cook slowly about 5 minutes longer. Pour hot liquid over beets and eggs. Cover and store in refrigerator for at least 12 hours. Good picnic idea!

CELERY SEED DRESSING

% c. sugar
1 tsp. dry mustard
1 tsp. salt
1 T. celery seed

1 tsp. sugar
1 c. salad oil

Measure dry ingredients into small bowl. Mix sugar, salt, mustard; add onion juice and small amount of vinegar. Add oil gradually, mixing well, then the remaining vinegar. Beat with egg beater until well mixed. Last, add celery seed. A very good all-purpose dressing.

Fern Bessire



Meat, Fish & Casseroles

CHEESE SQUARES WITH CURRIED SEA FOOD SAUCE

Combine: Sauce: 3 c. cooked rice 2 T. flour % c. chopped onion 1/2 tsp. salt % c. chopped parsley Dash pepper % c. chopped pimento 1/2 tsp. curry powder c. shredded sharp cheese 1/2 tsp. sugar 1½ tsp. salt
2 eggs, beaten

Dash of ginger
2 T. butter 2 c. milk 2 c. milk 1 tsp. Worcestershire sauce 1 tsp. lemon juice 2 c. cooked shrimp Bake at 325° for 45 min. 1 c. crab meat

Sauce: melt butter; stir in flour to make paste. Add milk and other ingredients.

To serve: Cut rice into squares and serve sauce over each.

Louise Edwards

SAUSAGE LOAF

1½ 1b. pork sausage

2 T. horseradish

1½ c. bread or cracker crumbs ½ tsp. prepared mustard

1 T. grated onion

2 T. horseradish

2 tsp. prepared mustard

1 egg, slightly beaten

2 T. catsup

Mix sausage and crumbs. Add onion, catsup, horseradish, mustard and egg. Moisten with milk. Shape into loaf and bake 1 hour at 350°.

LIVER PUDDING

Buy ready ground or grind:

1 lb. fresh liver, pork or beef
Cut l medium sized onion into fine pieces
Mix l tsp. salt with the onion and liver. Place in
large baking dish. Pour 3 c. tomato juice over it.
Bake until the mixture becomes a soft pudding or until
it quivers. Serve with relish. You'll find it is very
good and a different way to eat liver.

Mrs. Frank Chitwood

CORNED-BEEF AND TOMATO SCRAMBLE

1 12-oz. can corned-beef

1 T. shortening

1 10-oz. can condensed tomato soup

% c. chopped dill pickle l tsp. prepared mustard

1 tsp. prepared horseradish

6 hamburger or hot dog buns, split and toasted

Break up corned-beef and brown in shortening. Stir in soup, pickle and seasonings. Simmer 5 minutes. Serve on toasted buns. Yield: 6 portions.

Irene Walker

SWEET AND PUNGENT PORK (Niw Goo Yok)

1 lb. pork, cut in 1 inch strips against the grain

% c. oil for frying

14 tsp. Accent

% c. sugar % c. vinegar

1 T. soy sauce

l each green and red sweet peppers, chopped in large

l can pineapple chunks with juice pieces

2 T. cornstarch with water to mix

About 1 c. mixed pickles or scallions may be added.

Wash pork, salt and pepper, cover with flour and fry in hot oil until golden and crisp. Combine rest of ingredients and cook until heated. Stir until mixture thickens. Mix with pork and serve on hot rice. (Small meat balls (made of ground beef), clams or spareribs may be substituted for the pork in the recipe.

BAKED PORK CHOP LOAF

7 pork chops, % in. thick 1 tsp. salt
Salt and pepper % tsp. pepper
% c. chopped celery % tsp. sage
% c. chopped onion 1 egg
2 T. butter or oleo 1 T. water

Sprinkle chops lightly with salt and pepper. Set up one chop in baking pan with bone part down; then add dressing beside it. Add another pork chop, then dressing until all are used, ending with a pork chop. To make dressing: simmer celery and onion in butter until soft. Add bread torn into cubes and toss. Add seasonings, egg, and mix lightly. Bake 1½ hours at 375°.

Wilma Skinner

CHINESE VEAL

Brown: 1 lb. veal, cut in bite size pieces in

2 T. fat (butter or bacon fat)
1: 1 c. finely chopped onions

Add: 1 c. finely chopped onions
When golden brown, put this mixture in 2 qt. casserole.
Combine and heat in the same pan as used to brown meat:

1/2 c. uncooked rice

l can chicken gumbo soup

1 c. water

4 T. soy sauce Salt to taste

Cover and bake 40 minutes at 425°. Remove from oven and

add: 1 c. celery, cut fine 1 pkg. frozen peas

Bake 20 minutes more. Just before serving add % c. toasted slivered almonds. (Watch casserole during first baking so it does not get too dry. Add water if needed. Serves 8.

Mrs. Dale P. Bessire

BARBECUE PORK CHOPS

Brown pork chops on both sides. Put in baking dish and cover with:

Barbecue Sauce

% c. chili sauce
% c. catsup
2 T. vinegar
2 T. brown sugar

1 c. water
2 T. brown sugar
1 tsp. salt
1 tsp. dry mustard
1/8 tsp. pepper
2 tsp. chili powder

Combine ingredients for sauce. Pour over browned chops. Bake 30 to 45 minutes at 325°.

Susan Keller

MARTHA'S CASSEROLE

Place in a greased casserole alternate layers of thin slices of pared apples, potatoes and smoked link sausages cut into small pieces. Cover with white sauce. Repeat the layers until the casserole is about % full. Sprinkle with buttered bread crumbs. Bake I hour at 350°.

Martha Boughton

MEAT LOAF

1 lb. ground beef 2 slices dry bread slightly moistened

l egg

1 c. applesauce 1% tsp. salt

14 tsp. pepper

½ tsp. minced onion ½ tsp. celery salt

Crumble moistened bread into bowl and add rest of ingredients. Mix well; then add ground beef. Stir or knead until well blended. Pack into greased loaf pan and unmold onto a flat baking pan. Bake for 1 hour at 350°. Spoon tomato puree over loaf 15 minutes before baking is finished.

Mrs. W. D. Calvin

(Submitted by Hazel Calvin)

FRUITED SPARERIBS

1 lb. dried prunes 3 lbs. spareribs 3 apples, sliced 2 tsp. salt

Soak prunes until pits can be removed easily. Cut spareribs in serving portions. Lay one half in baking dish. Add half the salt. Cover with the pitted prunes and place apples on top of prunes. Cover the fruit with remainder of spareribs and sprinkle with remaining salt. Cover baking dish and bake at 350° until meat is tender (about 2 hours). Cover may be removed during last half of baking if you wish to brown the meat.

Hazel Calvin

VEAL AND MUSHROOMS

2 lb. veal, cut in small pieces 2 c. flour

Pound flour into veal. Brown in hot fat.

Add: 1 large can mushrooms 1 T. salt 1 qt. milk

Bake one hour. Serves 12.

Laverne Byrket

YAKNI

Brown 1 1b. finely cubed lamb
Add: 1 medium onion, chopped and well browned
1 can tomato paste
Mixed spices and seasoning to taste

Let simmer at least ½ hour. Add 1 can green beans or chestnuts or chopped peanuts. Serve with steamed rice.

Mrs. D. Ervin Sheets

LASAGNA

Meat sauce:

3 onions, chopped
2 cloves garlic
2 c. water
1 lb. ground beef
1 #2½ can tomatoes
1 tsp. sweet basil
1 6-oz. can tomato paste
1 tsp. oregano

Brown ground beef until pink color is gone. Add remaining ingredients and simmer about two hours or until thi

1 lb. small curd cottage cheese
1 lb. mozzarella cheese
9 lasagna noodles
Parmesan cheese

Cook lasagna noodles until tender and drain. In a 14"x9"x2" dish, place a layer of meat sauce, a layer of noodles, then a layer of cottage cheese, and a layer of mozzarella cheese. Repeat this, ending with the meat sauce topping. Sprinkle parmesan cheese on top and bake 1 hour at 350°. Remove lasagna from oven about 15 minutes before serving. Cut into squares and serve with a crisp green salad and garlic bread. Serves from 4 to adults, according to the size of their appetites.

Marcia Coffey

SAUER KRAUT AND SAUSAGE CASSEROLE

Place 2 c. sauer kraut in bottom of deep casserole.

Place 1 c. noodles over this.

Fry 4 to 6 sausage cakes until light brown and half done. Place on top of noodles in casserole. Cover with water and bake at 350° until noodles are done and sausage brown.

1 1b. ground beef
1 1c. melted margarine
1 1b. cottage cheese (1 c.) 1c. sour cream
1 c. noodles (1 lb.)
1 c. green onion, minced
1 c. margerine
1 c. green pepper, minced
1 lb. green pepper, minced
1 lb. cottage cheese (1 c.) 1c. sour cream
1 lb. green onion, minced
1 lb. green pepper, minced

COMPANY CASSEROLE

Cook noodles according to directions. Drain. Brown ground beef in margarine in skillet. Stir in tomato sauce. Remove from heat. Combine cottage cheese and cream cheese, sour cream, onion and pepper.

In a 2-qt. casserole spread half the noodles; cover with cheese mixture. Cover with remaining noodles. Pour melted margarine over noodles, then tomato meat sauce. Chill. Bake 45 minutes at 375°. Serves 6.

Betty Percival

VEGETABLE POT ROAST AU JUS

1 T. drippings
2 medium onions
1 clove garlic
1 tsp. salt
3 tomatoes
2 stalks celery
2 stalks celery
3 green pepper
2 small white turnips
2 carrots

In heavy skillet with tight fitting lid, brown beef quickly on all sides and sprinkle with salt, pepper, and cayenne. Chop all the vegetables in tiny, tiny pieces. Add chopped vegetables to meat and cook over very low heat with tight cover 2½ hours.

SKILLETBURGERS

1 lb. ground beef
1% c. chopped onion
1% c. chopped celery
1 tsp. salt (pepper, if desired)
1 10-oz. can tomato soup
1% tsp. barbecue sauce, if desired

Brown meat in small amount of hot fat. Add onion and celery. Cook until tender, but not brown. Add remaining ingredients. Cover and simmer 30 minutes. Serve on toasted buns. Makes 6 to 8 servings.

Mrs. Vaun R. Flora

Hortense Dougherty

CRÊPE BOULETTE (Meat Pancakes)

% lb. round steak, finely ground
6 eggs
salt, pepper to taste
½ tsp. baking powder
½ tsp. lemon juice
Onion, finely cut, according to taste
l tsp. parsley, minced (parsley in cans will do)

Separate eggs and beat yolks well; add meat and all other ingredients. Fold in stiffly beaten egg whites. Butter a frying pan rather generously and heat. Drop the mixture on the hot buttered fry-pan by spoonfuls. When the pancakes are puffed and browned, turn and brown them on the other side. Delicious served with Onion Bourre.

Roy Du Chateau

BEEF ROULANDO BOURGOYNE

Cubed steak
l clove garlic
Sausage meat
Flour
Bacon fat
Salt and pepper

1½ c. dry red wine
1½ T. tomato paste
½ c. pitted olives
1 onion, finely chopped
Parsley, finely chopped

Rub slice of steak with cut clove of garlic, sprinkle with a little salt and pepper. Spread a thin layer of sausage meat over each slice. Sprinkle with a little chopped parsley and onion. Roll them up. Tie each roll securely at both ends.

Dredge beef rolls in flour. Brown in bacon fat in a casserole. Add 1½ c. wine for every 6 rolls. Mix 1½ T. tomato paste with a little of the wine and stir into sauce. Correct the seasoning. Cover casserole and let roulades cook slowly for 1 hour or until beef is tender. Add ½ c. pitted olives 15 minutes before meat is done. Catherine Lory

BEEF STEW WITH BROWN GRAVY

A main dish, fine for Sunday dinner and one guests will enjoy, can be prepared early in electric skillet, heavy pan on top of stove, or in the oven. Use proportions according to the number of persons to be served, but here are suggestions:

l or 2 lbs. lean chuck roast (cubed, l" thickness)
6 medium potatoes
6 average sized carrots
1 #2 can peas or l box frozen peas
½ c. water
1 tsp. Worcestershire sauce
Salt and pepper to taste
1 onion, if desired
Cornstarch

Flour and season meat and brown meat and onion in hot fat. Drain off fat. Add Worcestershire sauce and water. Cover. Set on high heat until steam escapes; then turn on very low heat for 2 or 3 hours.

Cook vegetables separately or with the meat. Vegetables may be cooked the day before and refrigerated. Be sure to save all cooking waters to make gravy.

When meat is very tender, remove from pan. Add vegetable juices and water to make 1 qt. or more. Heat to boiling. Make sauce of 1 T. cornstarch for each cup of juice. Soften cornstarch with small amount of cold water. Add cornstarch mixture to boiling juices while stirring constantly. Now return meat and vegetables to gravy. Heat through and serve, along with a simple lettuce or cabbage salad, and dessert.

Mrs. Levi (Helen) Weirich

MEAT BALLS

1 lb. ground beef
1/3 c. rice, uncooked
l egg
% c. milk
salt and pepper
l can tomatoes, mashed

Mix together and shape into ball. ar tomatoes balls and bake.

Bar are Jostar

BEEF STROGANOFF

1½ lb. round steak
% c. lemon juice (may be omitted for a less tart taste)

Coat meat with 1/2 T. flour, tenderize and cut into bitesize pieces. Place meat in bowl; add lemon juice. Cover and let stand.

14 c. butter

1 c. onion, chopped

1 4-oz. can sliced mushrooms and liquid

Melt butter, add onions and cook 15 minutes. Remove onions with slotted spoon so melted butter remains in pan; add mushrooms and cook about 12 minutes (5 minutes if fresh mushrooms are used). Remove beef pieces from lemon juice. Dry on a clean towel; place in paper bag and coat with:

1/3 c. flour 1 tsp. salt 1/8 tsp. pepper

Remove mushrooms from skillet, place meat in skillet and brown on all sides. Then add mushrooms, onions, and 3 T. water. Cover skillet and cook 10-15 minutes more.

Add: 1 c. sour cream
1 tsp. Worcestershire sauce

Mix well and cook until thoroughly heated, 3 to 5 minutes. Serves 6.

Gloria Diehm

DEVILED ROAST BEEF

Spread slices of cold roast beef on both sides with mustard. Sprinkle with buttered bread crumbs and broil in hot oven until crisp and brown. Serve with this sauce:

1 T. flour

% c. catsup Dash of Worcestershire sauce

1 c. canned consomme or soup stock

Cook for a few minutes and pour over Deviled Roast Beef.
This is very good with potato muffins.

Lydia Paul Du Chateau

CHICKEN TETRAZZINI

3 c. chicken chunks

1/2 lb. elbow macaroni, cooked

12 lb. sauteed mushrooms

3 T. butter

2 T. flour

2 c. chicken broth

Salt and pepper

Melt butter; stir in flour, salt and pepper. Add chicken broth and cook until thickened. Remove from fire. Add 1 c. heavy cream, heated.

Add half of sauce to chicken and half to macaroni and mushrooms. Place macaroni in greased baking dish. Make hole in center. Place chicken in center. Cover with parmesan cheese. Bake at 375° until light brown. Add ½ c. almonds to chicken if desired.

Mrs. Less H. Brown

SWISS STEAKS

6 cube steaks
1 medium onion, sliced Salt and pepper
2 c. water Flour

Salt and pepper steaks. Roll in flour. Brown on both sides in shortening in frying pan. Remove from frying pan to baking pan, leaving shortening in frying pan. Add sliced onion to shortening and simmer. Add 2 c. water to make gravy. Season to taste and pour over steaks. Bake in 275° oven for 1½ to 2 hours. Wilma Skinner

COMPANY TURKEY OR CHICKEN SHORT CAKE

Bake cornbread and cut in 4-inch squares. Cut each piece through the center. On top of each piece place I slice of baked ham, then a spoonful of cream sauce. Add the second piece of cornbread and cover with sliced turkey or chicken. Top with cream sauce.

Cream sauce may be varied by the addition of sharp cheese, sliced pimento and mushrooms, or sliced ripe olives. Grated onion or onion salt may be added if desired. Fern Stover

CHICKEN MARENGO

(Poulet Saute a la Marengo)

At the time of the Battle of Marengo in 1800, the story goes that Napoleon's chef was unable to obtain butter for dinner. He sauteed his chicken in olive oil and added whatever else was at hand. Napoleon was delighted and so have been the French ever since. Veal Marengo is a pleasing variation.

Set out a large, heavy skillet having a tight cover.
Cut 1 frying chicken, 2 to 3 lbs., into serving pieces.
Coat with mixture of:

1/3 c. flour 1 tsp. salt 1/4 tsp. pepper

Heat in a large skillet: 14 c. olive oil Brown chicken in hot oil. Add:

1 clove garlic, crushed 3 T. chopped onion 4 tomatoes, quartered 1 c. white wine

Herb bouquet (large, fresh parsley sprig, large bay leaf, 14 tsp. thyme)

Cover and simmer over low heat about ½ hour or until thickest pieces of chicken are tender when pierced with a fork. Saute in small skillet:

2 T. butter

1 c. sliced mushrooms (may use 4 oz. can)

Add to chicken with

½ c. sliced olives

To thicken the liquid, put into a screw-top jar: % c. cold consomme (made of bouillon cube)

Sprinkle over consomme 2 T. flour. Cover and shake well.

Remove chicken from skillet and discard herb bouquet. Gradually add consomme-flour liquid to mixture in skillet, stirring constantly. Boil 3 to 5 minutes until mixture thickens.

Return chicken to sauce. Cover and simmer 10 minutes.
Arrange chicken on a hot platter. Cover with the sauce. Serves 4 or 5.

Ingelor Welch

To coat chicken evenly, put seasoned flour in a paper or plastic bag. Shake a few pieces of chicken at a time in the bag.

HAMLETTES WITH BROWN SAUCE

1½ lb. ground ham
1½ lb. ground lean pork
2 c. fine bread crumbs

Brown sauce:
% c. brown sugar
1 T. dry mustard
2 T. vinegar

egg, well-beaten

½ c. milk ½ can drained tomatoes

1/2 tsp. salt

vals.

Combine ingredients and form into 8 individual loaves.
Place in greased roaster. Pour brown sauce over each loaf. Bake 2 hours at 325°. Baste at 30 minute inter-

Penny Mattingly

CHICKEN ITALIENNE

Brown pieces of frying chicken in Crisco in heavy skillet. Remove chicken to baking dish or casserole and pour over it Italian sauce. Bake in moderate oven until chicken is tender.

Sauce: ½ c. chopped celery

1/2 c. chopped onion

14 c. chopped green pepper

1/2 c. tomato sauce

Salt, pepper, and garlic salt to taste

Simmer sauce until vegetables are slightly soft before adding to browned chicken.

Jesse Hossack

SIX-LAYER DINNER

Place in layers in greased 2-qt. casserole:

2 c. sliced raw potatoes

2 c. chopped celery

1 1b. cooked ground beef

l c. sliced onions

1 c. chopped green pepper

2 c. cooked tomatoes (#1 tall can)

Season as each layer is placed in casserole. Bake 11/2 hours at 350°.

Marcia Coffey

WILLIAMSBURG BRUNSWICK STEW

6 lb. chicken

2 c. fresh or frozen baby lima beans

4 c. chopped, peeled tomatoes

2 medium onions, sliced

4 medium potatoes, diced

4 c. corn, frozen or fresh

1 T. sugar

Cut fowl in 8 pieces and cook slowly in a gallon of water (just simmering about 2½ hours). Bone chicken. Add lima beans, tomatoes, onions, and potatoes. Simmer all this for about an hour, stirring to prevent scorching. Then add corn, salt and pepper to taste, and sugar. When corn is cooked, the stew is ready. Serves 8.

Mrs. G. D. Babcock

CHICKEN RICE CASSEROLE

14 c. butter, chicken fat or margarine

% c. flour

1 c. chicken broth

1 14-oz. can mushroom soup

½ c. water

1½ tsp. salt

2½ c. diced cooked chicken

3 c. cooked rice

1 3-oz. can broiled sliced mushrooms (2/3 c.)

% c. red pimentos

12 c. chopped green pepper

1/2 c. sliced almonds toasted

Melt butter, blend in flour; add broth, soup, and water. Cook until thick. Add salt, chicken, rice, and vegetables. Put in greased baking dish. Bake about 30 minutes at 350°. Sprinkle with almonds after done. Serves 10.

Elsie Wayman

SOUTH OF THE BORDER CHICKEN

l broiler, 2½ to 3 lbs, cut up
2/3 c. flour
½ c. Parmesan cheese
l tsp. paprika
½ tsp. black pepper
Chicken giblets
l½ c. water
½ c. margarine
2 medium tomatoes, peeled and quartered
l medium green pepper, sliced
8 ripe olives, pitted and sliced
l tsp. salt
2 T. grated Parmesan cheese

1/2 tsp. oregano

Shake chicken pieces in bag with flour, % c. cheese, paprika, pepper and salt until well coated. Reserve balance of seasoned flour for thickening gravy.

Cook giblets in water, drain, reserve broth; chop giblets very fine.

Saute chicken in margarine in large skillet until brown. Remove from skillet; place in 3-qt. casserole. Add tomatoes, green pepper, and olives. Stir oregano, salt, and 1 T. seasoned flour and balance of margarine in skillet. Measure giblet broth. Add water to make 1 cup. Stir into flour mixture. Cook on medium heat, stirring constantly until thick; add giblets and 2 T. cheese.

Pour gravy over chicken and vegetables. Bake 40 minutes (or until tender) at 350°.

Lillian H. Bohm

CHICKEN MONACO

l can boned chicken
l can chicken-with-rice soup
l can cream of mushroom soup
l small can condensed milk
l can chop suey noodles

Save some of the noodles for the top. Mix all other ingredients together and put in a casserole dish. Place casserole in water to bake. Bake for 1 hour at 350°.

Marielle Jockey

CHICKEN LOAF

4 c. bread cubes

c. chopped cooked chicken

2 T. chopped onion

1 tsp. salt

14 tsp. pepper

14 tsp. poultry seasoning

2 eggs, slightly beaten

2 c. hot chicken broth

Combine ingredients and place in 8x13 baking dish.

Bake 30 minutes at 350°. Serve by cutting in squares and topping with chicken gravy. Serves 8.

Mrs. Fern Scrougham

ROAST DUCKS
Stuffed with Wild Rice and Mushrooms

2 ducks, approximately 4 lbs. each

Rub ducks, inside and out, with salt, mixed with a grated clove of garlic, pepper, paprika, and a few grains of ginger. Fill with wild rice and place in roast pan with slices of onion and celery.

Cover. Place in hot oven and roast for 2 hours until meat is tender, basting and turning frequently. Prick the fat skin with a fork from time to time.

Cook wild rice according to instructions on the package.
Saute mushrooms in butter and mix together.
Lillian H. Bohm

SHRIMP DE JONGHE

3 lbs. uncooked shrimp

½ c. consomme

4 or 5 cloves garlic, sliced

1 c. butter

2 c. dry bread crumbs

6 T. minced parsley

Heat oven to 400°. Season with salt and pepper. Pour consomme over shrimp. Cook garlic in butter until butter turns brown. Remove garlic. Add crumbs and parsley. Sprinkle over shrimp and bake 15 minutes. Don't overcook.

TEMPTING AND TASTY TWO-TIERED TUNA

4 T. butter
2 small onions, sliced
5 T. green pepper, chopped
1 8-oz. pkg. noodles
1½ tsp. salt
½ tsp. pepper
1½ cans condensed mushroom soup
1 #2 can tomatoes, drained
1 7-oz. can tuna, solid pack, drained and flaked
½ tsp. thyme
1 small pkg. potato chips

Saute the onions and green pepper in the butter. Cool. Cook the noodles in boiling, salted water 10 minutes, or until tender. Add pepper and salt to soup. Grease casserole and make layer with half of noodles. Cover with half of soup, half of the sauted ingredients, half of the tomatoes, and half of the tuna. Repeat a second time. Sprinkle thyme over the top layer and then the potato chips which have been crushed. Bake 20 to 25 minutes at 400°.

Kathryn Neat Harvey

CRAB CAKES

1 lb. crab meat
-2 eggs
4 T. melted butter
½ tsp. salt

1/6 tsp. black pepper Pinch of cayenne Cooking fat or oil Fine bread crumbs

Mix crab meat, butter, seasoning, and enough of the egg to mold into small flat cakes. Beat a little water into the remaining egg and wet the cakes with this mixture; Then roll them in the crumbs. Saute until rich brown in a heavy frying pan or deep fry in a well-oiled frying basket with oil at 380°.

DECEMBER 1975 TO THE PERSON NAMED AND POST OF THE PERSON NAMED AND PERSON NAMED AND PARTY OF THE PERSON NAMED AND PARTY OF THE

FISH CASSEROLE

Make white sauce of:

3 T. butter 3 T. flour

1½ c. milk to make a thin sauce

1/2 T. lemon juice

Butter low casserole. Beginning with a thin layer of white sauce, alternate with a layer of tuna fish (1 10-oz. can broken up), then a layer of white sauce, next a layer of loyster (1 can) ending with a layer of cut up cheese. Cover with buttered crumbs. Bake for 30 minutes at 350°.

Portia Sperry

BAKED SALMON IN SOUR CREAM

2 cans (½ lb. each) salmon
1 c. sour cream
½ c. chopped dill pickles
1 tsp. dry mustard
½ tsp. salt
1 tsp. sugar

Open both ends of salmon cans and leave salmon in a roll. Place salmon in 8-inch casserole. Mix together remaining ingredients and pour over salmon. Place in 325° oven and bake 30 minutes. For smooth sauce, do not baste salmon with sauce. Garnish with lemon wedges and parsley.

Leota Skirvin

CLAM FITTERS

1½ doz. clams
3/8 c. clam liquor
3 eggs, beaten
3/8 c. milk
1 T. melted butter

1 tsp. salt 14 tsp. pepper 1½ c. flour Cooking fat

Separate clams from their liquor. Split the clams. Remove dark stomach contents and rinse in cold water. Mince the clams as finely as possible. Sift flour, salt, and pepper. Add the clam liquor, milk, and eggs. Stir until smooth. Add butter and minced clams. Saute in heavy frying pan in thin cakes or drop tablespoonsful into hot 380° deep fat and cook until golden brown.

FRIED OYSTERS

3 doz. large oysters 2 eggs, well beaten 1 c. fine cracker crumbs Salt and pepper or yellow cornmeal Cooking oil or fat

Drain oysters and press between absorbent cloths. Season oysters with pepper and salt, dip in the beaten egg, then in the dry crumbs (or meal). Fry in a single layer in a frying pan, or heat deep fat until it begins to smoke. Place a single layer of oysters in an oiled basket and cook to a golden brown.

SCALLOPED OYSTERS

l qt. oysters Milk % c. butter Salt and pepper Coarse cracker crumbs

Separate oysters from their liquor. In a well-oiled baking dish, place a layer of crumbs about ½ inch thick; then a layer of oysters with seasoning and bits of butter. Continue to add alternate layers of crumbs and oysters. Add strained oyster liquor and then milk until moisture shows. Cover with a layer of crumbs and 1 T. butter in bits. Bake 20 to 30 minutes at 450° until top is well browned.

LOBSTER NEWBURG

2 c. lobster meat, boiled and diced
1 c. cream
2 egg yolks, beaten
1 T. flour
14 tsp. salt
4 T. melted butter
1 tsp. lemon juice
Paprika

Heat the lobster in 3 T. melted butter, using care that the butter does not brown. In another saucepan, stir the flour well into the other T. of butter, then add the cream. Heat and stir until it is smooth. When boiling starts, remove from fire; add the beaten egg yolks, and stir until the mixture thickens. Add the diced lobster and seasoning but do not heat again. (The whole may curdle.) Serve with toasted crackers or thin dry toast.

FRIED SCALLOPS

1 qt. scallops 2 eggs, beaten into 4 T. cold water Cracker or fine bread crumbs
Salt and pepper
Cooking oil
Tarter sauce

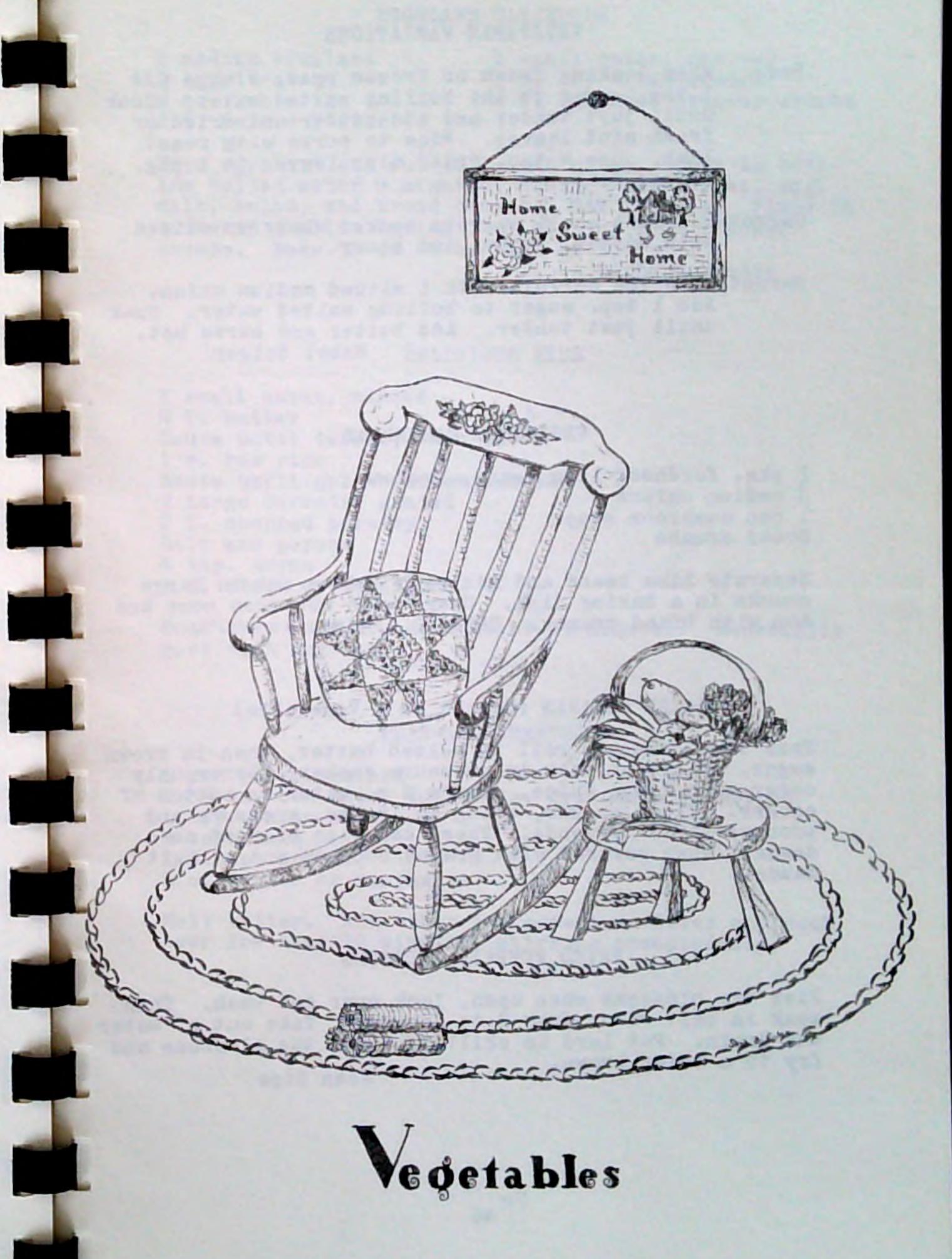
If scallops are large, cut into cubes about % inch size.

Immerse scallops for 3 minutes in salted water, using
1 T. salt to 1 c. cold water. Drain scallops into
beaten egg-water mixture and roll in crumbs. Scallops
may be pan-fried but are best cooked in deep fat at
about 380°. A single layer of scallops is placed in
oiled frying basket and cooked until deep brown.
Serve with tartar sauce.

RUM TUM

Heat hot 1 can tomato soup in double boiler. Grate
1 lb. cream cheese (medium, cheddar, or sharp).
Stir in gradually.
Beat well 1 egg. Add
14 tsp. pepper
15 tsp. salt
16 tsp. soda
Pour into mixture and beat. Serve over salt crackers
or toast.

Mrs. Vaun R. Flora



VEGETABLE VARIATIONS

When cooking fresh or frozen peas, always add 1 tsp. sugar to the boiling salted water. Cook until just tender and add butter and dried or fresh mint leaves. Nice to serve with roast lamb. Use 14 tsp. dried mint leaves to 1 pkg. frozen peas.

Carrots. Glaze small carrots cooked whole or sliced with butter, sugar, and honey.

Carrots. Slice carrots with 1 sliced medium onion. Add 1 tsp. sugar to boiling salted water. Cook until just tender. Add butter and serve hot. Mabel Solger

VEGETABLE CASSEROLE

l pkg. fordhook lima beans, frozen medium onions can mushroom soup Bread crumbs

Separate lima beans and mix with onions cut in large chunks in a baking dish. Cover with mushroom soup and top with bread crumbs. Bake 30 mutes at 400°.

GLAZED BANANAS (Served as a Vegetable)

Peal firm bananas, roll in melted butter, then in brown sugar. Place on rack in pressure cooker. Generously cover with lemon juice. Place % c. water in bottom of cooker. Close cooker, bring to 15 lbs. pressure and process for 30 seconds. These can also be used as a dessert when covered with grated coconut and a fruit sauce.

FRIED PUMPKIN BLOSSOMS

Pick the blossoms when open, look over and wash. Then soak in salt water from 2 to 4 hours. Take out of water and drain. Put lard in skillet, flour the blossoms and fry to a crisp brown. Jean Sipe

EGGPLANT CASSEROLE

l medium eggplant egg, beaten ½ c. rich milk 2 T. melted butter

1 small onion, chopped 1 c. dry bread crumbs 1/2 c. buttered cracker crumbs

Pare eggplant and cut in 1-inch cubes. Cook in boiling salted water 8 minutes; drain. Add butter, egg, milk, onion, and bread crumbs. Mix lightly. Place in buttered shallow baking dish and top with cracker crumbs. Bake 30 to 45 minutes at 350°. Barbara Massie

DELICIOUS RICE

1 small onion, minced 1/2 T. butter Saute until tender, then add l c. raw rice Saute until golden brown and add 2 large carrots, grated 2 T. chopped parsley Salt and pepper 4 tsp. thyme 2 c. stock or bouillon

Cook over very low heat about 45 minutes. Especially good with chicken.

PEAS AND CHESTNUTS

l can peas, drained 1 5%-oz. can water chestnuts, drained and chopped l tsp. onion salt 12 tsp. salt 1/8 tsp. pepper 14 c. butter or margarine

Melt butter. Add other ingredients. Cover and cook over low heat 10 minutes, stirring occasionally.

WILD RICE SOUFFLE

2 eggs, separated
% c. olive oil
l onion, finely chopped
l c. chopped parsley, fresh Almonds
l c. Old English cheese, grated

Beat egg yolks well. Add oil, onion, parsley, and ½ c. cheese. Mix in wild rice, milk, salt, and pepper. Add stiffly beaten egg whites and place mixture in baking dish. Sprinkle ½ c. cheese and almonds on top. Place in pan of water and bake 45 minutes at 325°.

Mrs. Halleck S. Knotts

CARROTS CALCUTTA

6 large carrots. Boil until tender. Add:
1 tsp. sugar
½ tsp. salt
Cool. Cut in strips like shoestring potatoes. Put in saucepan with
1 T. butter
½ c. cream
1/8 tsp. curry powder
Bring to boil and thicken with 1 tsp. flour.

BROCCOLI WITH POPPY SEED SAUCE

l pkg. frozen broccoli
l tsp. poppy seeds
l c. boiling, salted water 14 tsp. paprika
L c. butter
Dash of cayenne
Juice of 12 lemon

Cook broccoli in salted, boiling water until tender (about 10 minutes). Melt butter, add remaining ingredients and pour over hot broccoli.

SOY GREEN BEANS

1 pkg. French style frozen green beans
2 T. soy sauce
½ c. water

Bring water and soy sauce to a boil. Add green beans and cook until just tender.

CORN FRITTERS

1 c. canned corn ½ tsr. salt
5/8 c. flour Few grains paprika
½ tsp. baking powder 1 egg

Chop corn, drain, add dry ingredients mixed and sifted.

Add egg yolk beaten until thick. Fold in egg whites
beaten until stiff. Drop by spoonfuls and fry in deep
fat. Drain on paper.

MUSHROOM CASSEROLE

2 lbs. mushrooms l c. medium white sauce % c. buttered crumbs l T. chopped chives

Clean and, if too large, quarter mushrooms. Saute in 2 T. butter. Arrange in casserole with buttered crumbs. Add chives to cream sauce, pour over mushrooms; top with crumbs. Bake for 30 minutes at 325°.

BAKED SWEET POTATO CROQUETTE

3 c. mashed sweet potatoes
1 T. chopped onion
1 tsp. salt

1 small can shredded pineapple

Mix ingredients well; form into balls. Roll in buttered corn flakes. Place in buttered baking dish. Bake 30 minutes at 350°. This may be prepared ahead of serving time.

SAUERKRAUT WITH CARAWAY SEEDS

1 can sauerkraut
2 can tomatoes
3 l T. caraway seed
4 can tomatoes
5 l T. sugar
6 medium onion

Cook with fresh pork steaks in casserole about 3 hours.

If a vegetable or cereal burns, plunge vessel containing burned mass into cold water and allow it to remain for a new minutes before pouring contents into another pan. This will do away almost entirely with the burned taste.

MAC'ARONI BAKE WITH SOUR CREAM

2 c. short-length macaroni, bow ties, elbow, shells, etc.

1/2 1b. process Cheddar cheese

% c. butter or margarine

* tsp. salt

14 tsp. pepper

1/2 pt. commercial sour cream (1 cup)

Start heating oven to 350°. Cook macaroni as label directs; drain. In 1%-qt. casserole, place one-third the macaroni and one-third the cheese; dot with some butter, sprinkle some of salt and pepper. Add one-third of sour cream. Repeat until all ingredients are used, ending with sour cream. Bake 30 minutes, covered.

Jo Davis

POTATOES SCALLOPED IN SOUR CREAM

2 c. sliced cooked potatoes 1 T. butter

1/2 tsp. salt
2 c. sour cream
1 pkg. onion soup mix

1 T. flour % c. rich milk

Arrange a layer of potatoes in a medium-sized baking dish and sprinkle with salt, pepper, flour, and butter. In a mixing bowl, stir onion soup mix into sour cream lightly until well blended. Add milk and pour mixture over potatoes. Repeat with alternate layers of potatoes, finishing with sour cream. Cover and bake about 30 minutes at 350°. Uncover last 15 minutes of baking to brown. Garnish with pimento strips.

Mardi Swain

TOMATO SUPREME

l pt. canned tomatoes l tsp. dry onion soup mix % tsp. oregano Dash garlic salt

Simmer together until tomatoes are cooked. Very low in calories, too.

Margaret Culbertson

CREAMED CARROTS AU GRATIN

2 c. diced carrots (cooked)

1 c. cream sauce

Cover with bread crumbs. Dot with butter. Sprinkle with cheese. Bake until crumbs are brown at 350°.

CAULIFLOWER WITH TOMATO-CHEESE SAUCE

Clean cauliflower head and boil about 15 minutes in small amount of water to which 1 T. lemon juice has been added. This will keep the cauliflower white. Add 14 lb. American cheese to 1 can undiluted tomato soup. Heat until cheese is melted and pour over cauliflower head. Looks beautiful in a chafing dish for company.

BEETS SUPREME

2 c. hot shoestring or cubed beets

12 c. French dressing

2 T. grated or fine minced onion

1 c. dairy sour cream

Just before serving, add French dressing to hot beets. Place in a serving dish. Add grated or minced onion to sour cream. Place by spoonsful on beets. Serve at once. Onion salt may be used if desired.

Fern Stover

BRAISED CELERY

8 tender celery stalks with leaves
1 small onion, chopped
2 c. butter
Salt and pepper
1 can beef consomme or stock

Cut tender celery stalks small, also leaves which are tender. Cook onion in half of the butter for a few minutes. Put celery on top, season with salt and pepper, and moisten with beef stock. Cover and simmer until celery is tender (about 20 minutes). Add the hot remaining beef stock and butter. Place the pan, uncovered, in a moderate oven and bake until the celery has absorbed most of the liquid. Baste occasionally while cooking.

Lydia Paul De Chateau

BROILED CAULIFLOWER WITH CHEESE SAUCE

Cook the whole head of cauliflower in boiling, balted water until crisp-tender. Place in a buttered baking dish.

Make amount of cream sauce needed, depending on the size of the head of cauliflower. Add to the cream sauce sharp cheese and continue cooking and stirring until cheese is melted.

Pour cheese-cream sauce over cauliflower. Broil until a golden brown.

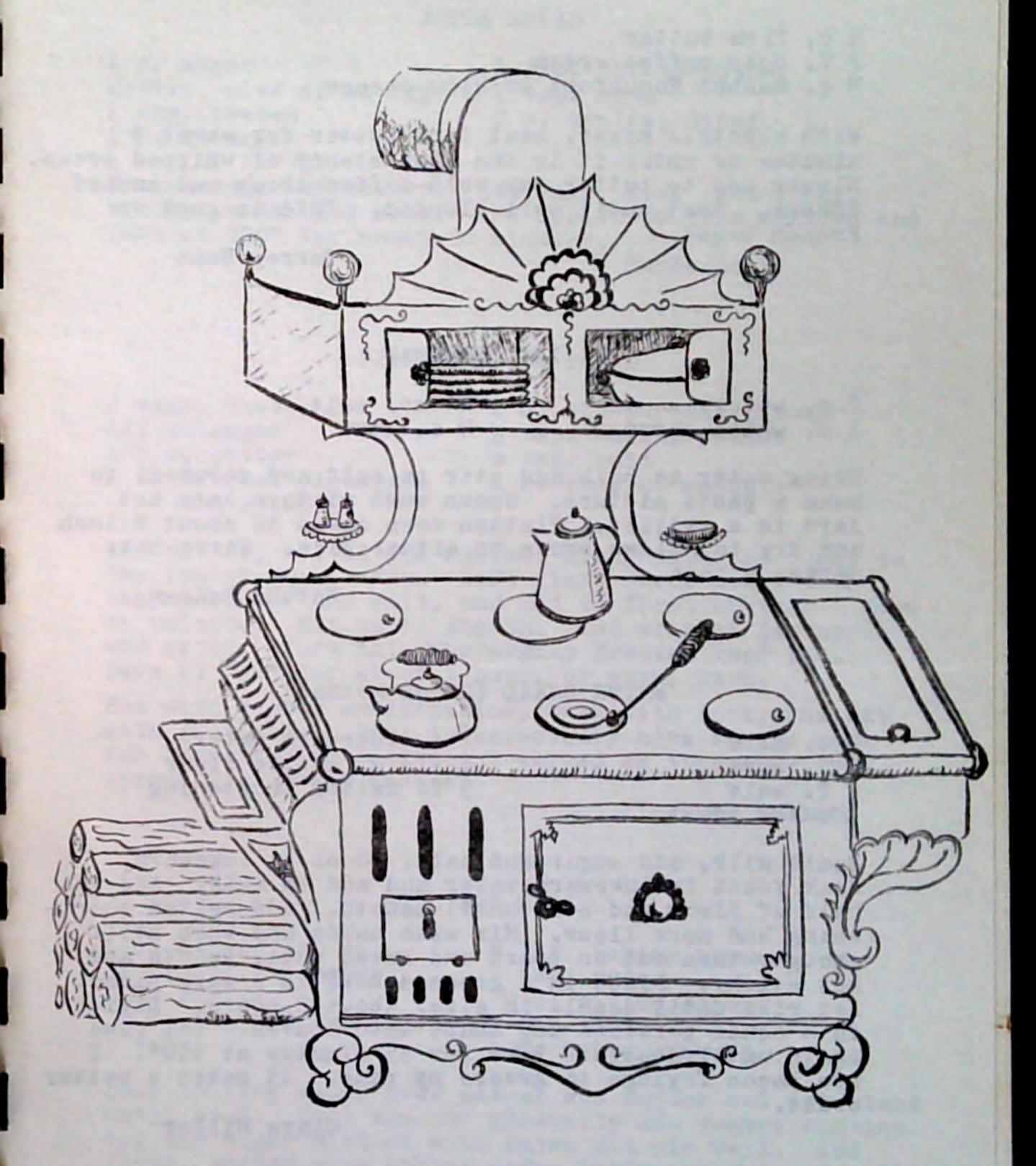
Mabel Solger

GOLDEN GATE CASSEROLE

3 medium sweet potatoes
2 T. flour
2 tsp. salt
1/8 tsp. pepper

4 T. butter or margarine
1 20-oz: can crushed pineapple,
drained
1 c. pineapple juice and water
4 T. molasses

Cook sweet potatoes in boiling, salted water until tender. Cool and set aside until the next day. Peel and slice crosswise into %" slices. Place a layer in greased, shallow l% qt. casserole. Mix flour, salt, and pepper, and sprinkle half of it over potatoes. Dot with part of butter. Add another layer of potato slices, sprinkle with the remaining seasoned flour and dot with butter. Cover with pineapple; dot with remaining butter. For a gala effect, save a few slices of sweet potato and arrange in a row in center over pineapple. Pour pineapple juice and molasses mixed together over the casserole. Bake 25 minutes at 425°. Garnish with maraschino cherries and parsley. Serves 8-10.



Breads

ROQUEFORT OR BLEU CHEESE BUTTER

1/2 c. firm butter

2 T. cold coffee cream

1/2 c. mashed Roquefort or Bleu cheese

With electric mixer, beat firm butter for about 3 minutes or until it is the consistency of whipped cream. Slowly add to butter the cold coffee cream and mashed cheese. Beat until well blended. This is good on French bread.

Torrey Nunn

PLAIN CORNBREAD

2 c. water 1 c. white cornmeal ½ c. lard

Bring water to boil and stir in salt and cornmeal to make a paste mixture. Spoon mush mixture into hot lard in a skillet. Flatten corn cakes to about ½ inch and fry to golden brown on either side. Serve hot. Serves 4 to 6.

Martha McKown

WHITE BREAD (Quick Method)

2 c. milk
5 T. sugar
2 T. salt
2 cakes yeast
2 c. lukewarm water
12-13 c. sifted flour
5 T. melted shortening

Scald milk, add sugar and salt. Cool to lukewarm.

Soak yeast in lukewarm water and add to milk. Add one half of flour and beat until smooth. Add melted shortening and more flour. Mix with hands and when stiff enough, turn out on board and knead until smooth and not sticky. Place in a greased bowl in a warm place. Let rise until double in size, about 2 hours. Divide in 4 equal portions and shape into loaves. Let rise again until double. Bake for 55 minutes at 350°. I use bacon fryings to grease my pans. It makes a better crust.

Clara Miller

APPLE BREAD

l c. sugar
Butter, size of an egg 1 tsp. baking powder
1 egg, beaten 2 c. apples, diced
1 c. flour

Cream sugar and butter. Add egg. Mix. Add flour, baking powder and soda. Add apples to this mixture and bake at 300° for about 30 minutes.

Maude Bock

PINEAPPLE NUT BREAD

2 c. all-purpose flour
1/3 c. sugar
3 tsp. baking powder
1/3 c. butter
1 c. crushed pineapple 1 c. chopped walnuts
and syrup

Add butter, melted and cooled, along with the sugar to the beaten eggs. Mix. Sift flour three times with baking powder and salt, and add to first mixture. Stir in walnuts. Mix until smooth. Add crushed pineapple and syrup. Turn into thoroughly greased loaf pan. Bake at 350° for about 1 hour, or until firm.

Mix with joyous anticipation, bake with love, and eat with gratitude. This is especially nice served warm for breakfast or cooled and served as tea sandwiches spread with cream cheese.

Florence Rahning

DATE NUT BREAD

1 c. dates, cut up
1% c. boiling water
2 tsp. baking powder
2 tsp. soda
2% c. sifted flour
1% c. light brown sugar
1 tsp. salt
1 egg
1 c. nuts, chopped

Pour boiling water over dates; add butter and let stand until cool. Beat egg and gradually add sugar; combine egg and sugar mixture with dates and mix well. Add flour, sifted with baking soda, baking powder and salt. Mix well. Then add walnuts. Bake at 350° about 45 minutes or until done.

Mrs. Less H. Brown

CINNAMON SPIRAL BREAD

% c. warm water

1 pkg. active dry yeast
2 T. soft shortening
1 T. salt
2 c. lukewarm milk
2 c. quick-cooking rolled oats
5% to 6 c. sifted flour

14 c. brown sugar, packed

Dissolve yeast in water in mixing bowl. Stir in milk, rolled oats, brown sugar, shortening, salt, raising and half of flour. Mix with spoon until smooth. Add rest of flour; mix with hands. Turn onto lightly floured board. Knead until smooth and elastic, about 5 minutes. Round up in greased bowl; bring greased side up. Let rise in warm place (85°) until double in bulk, 11/2 to 2 hours. Divide dough into 2 parts. Round up each into a ball. Roll each into an oblong 15"x8". Sprinkle with all except 2 T. of mixture of % c. sugar and 2 T. cinnamon. Roll up like jelly roll, sealing tightly at ends. Place in two greased loaf pans, 9"x5"x21/2". Let rise until double in bulk, 40 to 50 minutes. Bake 35 to 40 minutes at 400°. Brush top of hot bread with corn syrup and sprinkle with rest of cinnamon-sugar Betty J. Bright mixture.

SODA BISCUITS

2 c. flour
2 tsp. baking powder
3 T. fat
1 tsp. sugar
2 tsp. baking powder
3 T. fat
1 c. buttermilk
2 tsp. soda

Mix dry ingredients together, mix in fat. Add liquid to make soft dough. Stir well. Roll; cut and bake in hot oven (475°) about 12 minutes. Makes 15 or 16 biscuits. Glen D. Anderson

POTATO MUFFINS

6 potatoes
1 egg
1 grated onion
2 T. flour
Salt, pepper

Grate raw potatoes and onion. Add flour, beaten egg, and melted beef fat. Put mixture in greased muffin tins and bake 1 hour at 325° to 350°.

REFRIGERATOR ROLLS

1 c. sweet milk
% stick butter or margarine
1 pkg. dry yeast
2 c. flour
1% tsp. salt
1% c. flour, additional

Scalk milk; add butter and sugar. Stir until dissolved. Cool to lukewarm. Dissolve yeast in 14 c. lukewarm water. Beat egg until lemon colored. Add milk mixture, then yeast mixture. Add flour; beat vigorously. Then add enough flour to make a sticky batter, about 11/2 additional cups. Chill in refrigerator. This dough can be kept refrigerated 5 days. Remove from refrigerator two hours before serving. Roll into two rounds as for a pie; cut into 8 or 12 pie-shaped pieces. Begin at outside and roll each piece toward center. Place on greased baking sheet, with point underneath; or cut in strips about 1 inch wide and 6 inches long and roll. Let rise until double in size. Bake 10 minutes at 425°; remove from oven and brush with melted butter before serving. (Can be baked in greased muffin tins.) Mrs. Grace Campbell

CHRISTMAS BREAKFAST BREAD

l recipe Refrigerator Rolls (see above)
Softened butter
Nuts, raisins
Brown sugar
Candied fruits

Roll out dough on pastry cloth or floured board to %"
thickness. Work with dough as sticky as possible.
Spread dough with softened butter, brown sugar, cinnamon, and finely chopped nuts and raisins. Roll up
as for jelly roll. Fold one end to within 1" of the
other end. Cut the dough lengthwise from the closed
end into thirds. Fold each third over so that the
cut edge is on top. Let rise in warm place about 2
hours. Bake 20 minutes at 375°. When cool frost with
thin powdered sugar icing, tinted green. Frosting may
be put on in the shape of a Christmas tree. Decorate
with candied fruits, red hots, nuts, and raisins. The
finished bread may be frozen. If frozen, thaw in 350°
oven 20 minutes just before serving.

MY MOTHER'S COFFEE CAKE

% c. sugar
% c. shortening
2 tsp. baking powder
2 eggs
% tsp. salt
2 c. sifted flour
1 c. milk
% tsp. nutmeg

Cream sugar and shortening. Add eggs and beat well. Sift together flour, nutmeg, cinnamon, baking powder, and salt. Add sifted mixture to sugar alternately with the milk. Pour into greased and floured 8"x12" or 9"x13" pan. Sprinkle with topping of 1/2 tsp. cinnamon 1/2 tsp. cinnamo

Jean Sipe

YUM YUM COFFEE CAKE

% c. butter or margarine 1 tsp. soda
1 c. sugar
2 eggs
2 c. sifted flour
1 tsp. salt
1 tsp. vanilla
1 c. thick commercial sour cream

Add sugar to soft butter or margarine and cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift dry ingredients together and add alternately with the sour cream to the first mixture, beginning and ending with the flour mixture. Pour half the batter into an oiled baking pan. Cover with half the filling and topping mixture. Cover with rest of batter; then the rest of the topping Bake 40 minutes at 325°.

Cinnamon Nut Topping-Filling: Combine and mix well:

1/3 c. brown sugar

1 tsp. cinnamon

1 c. finely chopped nuts

Fern Stover

BUTTERSCOTCH NUT WHIRLS

l c. lukewarm milk

1 cake compressed or 1 pkg.

2 dry granular yeast

1 tsp. salt

1 egg

2 c. shortening

3 c. sifted flour

Mix together milk, sugar, salt, and shortening until shortening is soft. Crumble yeast into mixture and stir until dissolved. Stir in the egg. Mix in with hands the flour, adding in two additions. Turn dough onto lightly floured board, cover; let stand 10 minutes to tighten up, then knead until smooth and elastic. Round up, cover with damp cloth, and set to rise in greased bowl (85°) until double in bulk (about 2 hours). Punch down. Roll dough % inch thick into a rectangle 12"x18". Spread with 2 T. shoftening or melted butter. Sprinkle with % c. sugar, 2 tsp. cinnamon. Roll up tightly, beginning at wide side. Seal well by pinching edge of dough into roll. Cut into slices l" wide. Place cut side up 1/2 inch apart in pan which has had the bottom covered with Butterscotch Nut Mixture. Cover with damp cloth and let rise until double in bulk, 35 to 40 minutes. Bake about 25 minutes at 425°. Remove from pan immediately to prevent sticking.

Butterscotch Nut Mixture: Melt in baking pan 1/3 c. butter and ½ c. brown sugar with 1 T. corn syrup. Add ½ c. pecans. Cool until just warm before adding rolls. (This mixture may be doubled if thicker topping is desired.)

Evelyn Rariden

HOMEMADE CRACKERS

1 pt. flour ½ tsp. salt
1 tsp. baking powder 1 egg white, beaten
4 T. melted butter 1 c. milk

Sift baking powder into flour. Add melted butter, salt, egg white, and milk. Mix in more flour if needed to make a stiff dough. Knead for 25 minutes. Roll thin and cut round or square. Bake quickly to a light brown in a hot oven (400°).

PARTICULAR DE LOS DES DES PARTICIONES PROPERTORS

MY MOTHER'S ENGLISH SHORTBREAD

4 c. flour (sifted)

1 c. white granulated sugar

1 1b. butter (room temperature to soften)

Knead above ingredients with hands until almost white. Divide into four equal parts. Pat into pie plates with hands evenly to a 1/2" thickness and push up the edges an extra 14". Cut through into 12 pie-shaped pieces. Prick with a fork and decorate with red and green cherry halves or almonds or pecans. Bake in slow oven (275° to 300°) to a golden brown. Bake about an hour or a little longer. Watch. The trick of making good shortbread is in the kneading and the slow oven. Joan E. Masters

BRAN MUFFINS

l c. sifted flour l c. bran cereal 2½ tsp. baking powder % c. milk 1/2 tsp. salt l egg % c. shortening 14 c. sugar

% c. raisins, dates, or any well-drained fruit

Soak bran in milk for a few minutes. Add egg and shortening. Beat well. Sift dry ingredients together and stir in lightly. Add raisins. Bake about 30 minutes at 400°. For crisper muffins, pans may be greased or paper liners used.

Edith Henderson

CARAWAY KRISPS

2 c. flour 2 tsp. salt % c. shortening

1 c. grated cheese 4 to 6 T. water

Sift flour with salt and cut in shortening. Add cheese, mix well, and add water gradually. Mix into a dry, crumbly dough. Toss onto a lightly floured board; roll; fold until smooth. Roll quite thin and cut into squares. Brush with milk and sprinkle generously with caraway seeds. Bake in 425° oven for 15 minutes.

SWEET PETALS (Coffee Cake)

c. yeast or 1 pkg. dry yeast

14 c. warm water 3/4 c. scalded milk 3 T. Crisco

2 T. sugar

1½ tsp. salt

12 c. butter 3/4 c. sugar 14 c. brown sugar 2 tsp. cinnamon 2½ to 3 c. sifted flour 3/4 c. nuts

Soften yeast in water. Combine milk, Crisco, 2 T. sugar and salt; stir to melt Crisco. Cool to lukewarm, stir in yeast. Gradually add flour to form stiff dough. Knead on floured surface until smooth and satiny. Place in greased bowl; cover. Let rise in warm place until light, about 1 hour. Place a 15" sheet of foil on baking sheet, grease and turn up edges to form a 12" round pan. Combine 3/4 c. sugar, brown sugar, cinnamon and nuts. Pinch off small piece of dough, enough to roll into a 6" strip 1/2" thick. Dip in melted butter, then in sugar-cinnamon mixture. Wind into a flat coil in center of pan. Continue making strips, placing close together to make a round flat coffee cake. Cover. Let rise in warm place until light, 45 to 60 minutes. Bake 25 to 30 minutes at 350° until golden brown. Cool slightly, drizzle with confectioners glaze.

GLAZE: 1½ T. milk 1 T. butter Mix all together.

14 tsp. vanilla 1 c. confectioners sugar

Jo Davis

SCOTCH PANCAKES

1 egg 14 tsp. soda 1/2 c. powdered sugar 1 c. flour % c. melted butter 1/8 tsp. salt 2 tsp. baking powder 2/3 c. milk

Combine egg, sugar, and melted butter. Add the sifted dry ingredients and milk. Beat thoroughly. Sprinkle with powdered sugar and lemon juice or spread with your favorite preserves.

Ann B. Johnson

CAKE DOUGHNUTS

1 c. sugar

1/2 t. salt 1 c. milk

2 eggs, well-beaten 3 T. soft shortening

1/2 tsp. almond flavoring Frying fat

4 c. sifted flour

4 tsp. baking powder

Gradually add sugar to eggs, beating well after each addition. Beat in shortening. Sift together flour, baking powder, and salt. Combine milk and flavoring. Add dry ingredients to sugar mixture alternately with milk mixture, mixing well after each addition. Chill dough. Turn dough onto floured pastry cloth or board. Knead 3 or 4 times to form a ball. Cut with floured cutter. Let stand 5 to 10 minutes. Fry and drain. Dip in powdered or granulated sugar or coffee glaze. Makes about 30 doughnuts.

PLAIN OR COFFEE GLAZE: Mix 1/4 c. boiling water or 1/4 c. hot strong coffee with 1 c. sifted powdered sugar. Keep warm by placing bowl with glaze in pan of hot water.

Betty J. Bright

OLD FASHIONED SLICK DUMPLINGS Old Brown County Recipe

c. flour 2 c. boiling broth 1 tsp. salt

Sift flour and salt. Scald flour with broth and stir until all the flour is absorbed. Roll out to about 1/8" thick; cut into squares and drop into boiling broth. Cook until tender clear through. Gladys R. Whitaker

WAFFLES

2½ c. flour 1/2 tsp. salt 3 tsp. baking powder 2 eggs

1 3/4 c. milk or 6 T. powdered milk to 1 3/4

c. water 6 T. butter or margarine

Mix all together at once and bake. If using powdered milk, the powder may be mixed in with the flour and the water added separately. Lillian H. Bohm

Pies And Desserts

BUTTERSCOTCH PIE

1 baked pie shell 1 T. shortening 2 egg yolks, beaten 2 c. milk 1 tsp. vanilla

8 T. flour 1 c. brown sugar

Melt shortening. Add flour, sugar, salt, milk, and egg yolks. Cook over hot water until thick, stirring constantly. Add vanilla. Cool and pour into baked pie shell. Cover top with meringue made by beating 2 T. confectioners sugar into 2 egg whites. Bake in 325° oven until delicate brown.

Wilma Skinner

CUSTARD PIE

4 eggs, slightly beaten 2½ c. milk, heated ½ tsp. vanilla ½ tsp. vanilla 1 9-inch unbaked pie shell

Heat oven to 400°. Thoroughly combine eggs, sugar, salt, and vanilla. Gradually stir in hot milk. Pour mixture into chilled, unbaked shell. Bake 25-30 minutes, or until knife inserted near center comes out clean. Remove from oven and sprinkle with nutmeg. Chill.

Beverly Kelp

APPLE PIE (1 or 2 Crust)

Pare and slice apples; make sauce of the following:

1 c. sugar

2 T. butter or margarine

2 T. Minute Tapioca

1 tsp. nutmeg

Mix well and let stand while preparing crust. Sprinkle bottom crust with 1 tsp. sugar before putting apples in. Put apples in crust and pour sauce over them; then scatter about 3 doz. red cinnamon drop candies over apples. Bake pie 40 to 45 minutes with oven at 400°. When a fruit pie "puffs up" all over, it is done. If a one crust pie is made, put a thin metal pie pan over pie to keep the apples from cooking too quickly.

Mrs. Grace Campbell

STRAWBERRY WHIPPED CREAM PIE

1 9" vanilla wafer crust % c. butter
1% c. sifted powdered sugar 2 c. drained berries
2 eggs, beaten % pt. whipping cream

Cream butter. Gradually stir in sugar. Add eggs and beat until fluffy. Spoon into vanilla wafer crust on bottom and along sides. Beat cream stiff and add drained berries. Spread over egg mixture. Sprinkle a few crumbs on top and garnish with berries. Chill 6 to 8 hours or overnight. This is very good with fresh peaches or fresh raspberries as well as strawberries.

VANILLA WAFER CRUST

1 1/3 c. wafers, finely rolled % c. softened butter % c. sugar

Blend together and press firmly into a 9" pan. Bake at 375° for 5 minutes. Chill.

Sara Epler

SNOWY PINEAPPLE PIE

1 baked pie shell

Filling:

% c. sugar 3 T. flour 1/8 tsp. salt

l c. crushed pineapple l c. pineapple juice or water

3 egg whites

Topping:

Sweetened whipped cream Chopped nut meats

Combine sugar, flour, and salt. Add crushed pineapple and juice. Cook, stirring constantly, until thick and clear. Fold in stiffly beaten egg whites. Pour into pie shell. Top with sweetened whipped cream and sprinkle with chopped nuts. Chill until ready to serve.

Note: If pineapple juice is used, reduce the amount of sugar to 1/2 cup.

Penny Mattingly

FRENCH MINT PIE

Crust:

18 Graham crackers, crushed 1/2 c. sugar

1/3 c. melted butter

Mix together. Press into 9" plate. Chill until set (at least 30 minutes).

Filling:

2 sq. baking chocolate, melted and cooled 1 stick of butter or margarine creamed with

l c. confectioner's sugar

2 eggs. Add separately to the creamed mixture and beat vigorously after adding each egg. Add chocolate mixture and a few drops oil of peppermint. Pour into crust. Chill. Top with 1/2 pt. cream whipped and sweetened. This is a very rich dessert and should be cut into 8 pieces. The pie may be frozen.

Miriam Sturgeon

MOM'S KENTUCKY CHESS PIE

1/8 lb. soft butter 2 c. sugar l c. sweet milk 2 heaping T. flour 1/2 tsp. nutmeg 3 egg yolks

Mix sugar and flour. Add egg yolks. Keep whites for meringue. Add butter and milk together. Stir well; add nutmeg. Pour into unbaked pie crust and bake about 40 minutes at 350°. Top with meringue and lower oven to 250° to brown.

Martha McKown

PUMPKIN PIE FILLING (2 pies)

3 T. butter 2 c. cooked pumpkin c. sugar (brown or white) 1 tsp. cinnamon 14 tsp. cloves (if desired) c. milk 1 tsp. vanilla 14 tsp. salt 3 eggs, beaten

Mix together. Pour into unbaked pie shell. Bake 10 minutes at 425°. Reduce heat to 325° and bake about 50 minutes additional.

May Monroe

PUMPKIN PIE

2 eggs, well beaten 1 tsp. cinnamon 14 tsp. ginger 1/2 tsp. salt 14 tsp. nutmeg l c. bottled milk % c. brown sugar, firmly packed 1% c. canned or cooked, strained pumpkin % c. light cream or top milk

Line 9" fluted pie plate with pastry. Combine the above ingredients and put in shell. Bake at 425° for 40 minutes, or until a knife comes out clean; or bake at 450° for 10 minutes and 350° for an additional 30 minutes.

Dorothy Jackson

LEMON MERINGUE PIE

1% c. sugar 1½ T. lemon rind, grated 1/3 c. cornstarch 3 egg whites 1½ c. hot water 14 tsp. cream of tartar egg yolks, slightly beaten 6 T. sugar 3 T. butter 12 tsp. flavoring 4 T. lemon juice

Combine sugar and cornstarch in pan and gradually stir in water. Cook over moderate heat until mixture boils 1 minute, stirring constantly. Beat a little of the hot mixture into the egg yolks, then beat them into hot mixture in saucepan. Boil 1 more minute, stirring constantly. Remove from heat. Blend in the butter, juice, and rind. Pour into baked pie shell and cover with meringue made with the egg whites, cream of tartar, sugar and flavoring.

Ruth Moore

SOUR CREAM PIE

2/3 c. sour cream 1 T. vinegar 2/3 c. sugar 1 tsp. cinnamon 2/3 c. raisins 1/2 tsp. cloves 1 egg

Combine. Pour into unbaked shell. Cover with pastry top. Bake at 425°.

Nellie Clark

LESTA'S SUGAR PIE

Mix together: 1% c. white sugar

% c. bread flour

14 tsp. salt

Add to above: 1% c. boiling water

2 T. butter

Mix and pour into 9" pastry lined pie pan and sprinkle with nutmeg. Bake at 450° for 15 minutes; then at 350° until set.

Lesta Thickstun

VINEGAR PIE

1 c. granulated sugar 2 tsp. lemon extract 2 c. boiling water 3 or 4 T. vinegar

2 T. cornstarch 2 eggs

Mix together granulated sugar, vinegar, lemon extract, and cornstarch and slowly add boiling water stirring constantly as you cook it until the mixture gets thick. When cold, stir in yolks of eggs and pour into two pie tins lined with good pastry. When baked, cool, and cover with meringue made with whites of eggs and sugar. Brown in a quick oven.

Mrs. Edward Wilkerson

APPLE PECAN PIE

% c. granulated sugar

% c. brown sugar

% c. butter

% c. flour

% c. chopped pecans

1 t. cinnamon

Line pie tin as for Dutch apple pie. Blend sugar, spices and flour together. Put one half of mixture in crust. Arrange as for Dutch apple pie and sprinkle with the balance of the mixture. Dot with butter. Bake 45 minutes. About 5 minutes before taking from oven, sprinkle with nut meats and let brown.

Helen Johnson

RICE BUTTERMILK PIE

1/3 c. butter or margarine % c. cooked rice
3 eggs
2/3 c. sugar
1 T. flour
% tsp. salt
2 tsp. lemon extract
1 % c. fresh buttermilk
9 unbaked pie shell

Mix butter or margarine with sugar until creamy. Beat in eggs one at a time. Blend in flour, salt, rice, and extracts. Add buttermilk and mix. Pour mixture into an unbaked pie crust. Bake in preheated oven for 10 minutes at 450°; then reduce heat to 325° and bake 35 minutes longer, or until knife inserted in the center comes out clean. Remove from oven and cool. Gladys Tilton

SUGAR CREAM PIE

1 c. granulated sugar 2/3 c. brown sugar ½ tsp. salt ½ tsp. vanilla 2 T. flour

Mix above ingredients. Then add

l c. boiling water. Mix well and add
l c. coffee cream. Sprinkle lightly with cinnamon.
Bake for 10 minutes in a very hot oven. Then reduce
heat and finish baking. The pie is done when a knife
inserted in the center comes out clean.

Hazel Barnes

PECAN PIE

or 4 eggs, depending on size

c. sugar

t. butter

c. white Karo syrup

c. pecans

tsp. vanilla

Mix together and pour into unbaked pie shell. Bake for 10 minutes at 425°, then reduce heat to 325° and bake for 30 minutes more.

Helen Johnson

ICE CREAM PIE

Use your favorite recipe for one pie shell. Bake. For the filling, blend together lightly in a bowl: 1 pt. vanilla ice cream 1 c. milk

Add 1 pkg. chocolate instant pudding

Beat until just mixed, one minute. Pour into baked pie shell. Let stand in refrigerator about 1 hour before serving. There are many different combinations to be used, such as vanilla pudding and flavored ice cream. This pie has been served at Guild meetings and it is also good for showers.

Marcia Coffey

FRENCH SILK CHOCOLATE PIE

1 8" pie crust, baked and cooled

Filling:

Cream % c. butter, add gradually % c. sugar, creaming well

Blend in 1 sq. chocolate, melted and cooled

1 tsp. vanilla

Add
2 eggs, one at a time, beating 5 minutes
after each addition. Use medium speed with electric
mixer. Turn into cooled pie shell. Chill 1 to 2 hours.
Serve topped with whipped cream and walnut halves, if
desired.

Jean Sipe

MOCK APPLE PIE

Place in sauce pan and bring to a rapid boil:

1½ c. water 1½ c. sugar 2 tsp. cream of tartar

Remove from heat and stir in:

25 Ritz crackers, crushed

1 T. butter

1 tsp. cinnamon

1 tsp. nutmeg

1/8 tsp. cloves (optional)

Pour mixture into an unbaked 8 or 9" pie shell and bake 30 to 35 minutes at 400°.

Susan Keller

PINEAPPLE-MARSHMALLOW PUDDING

l pkg. vanilla pudding mix
2 c. liquid (pineapple juice and water)
1 can crushed pineapple
12 marshmallows

Cook vanilla pudding in liquid until thick. Add marsh-mallows and pineapple. Serve with grated cheese on top.

Beverly Kelp

PERSIMMON PUDDING

1 c. pulp
1 c. sugar
2 tsp. soda
2 tsp. baking powder
1 lump butter, size of walnut 1 tsp. cinnamon
2 c. sour milk
3 c. sweet cream
4 c. flour

Mix all ingredients. Bake in lightly greased baking dish one hour at 350°. Serve with the following hard sauce cooked over moderate heat until thick and smooth:

1 c. brown sugar
3 T. flour
2 c. water

1 tsp. butter
1 tsp. vanilla

Beverly Kelp

FORGOTTEN DESSERT

5 egg whites % tsp. cream of tartar 1 tsp. vanilla % tsp. salt

Beat the egg whites, cream of tartar and salt until fairly stiff. Then add sugar, a teaspoonful at a time and beat until mixture is very stiff. Add vanilla. Preheat oven to 450°. Put dessert in greased pan and leave in oven all night with the oven turned off. Serve with ½ pt. whipped cream and any fruit.

Sylvia Schneider

UNCOOKED PERSIMMON PUDDING

1 c. pulp % c. sugar 1 c. nut meats 2% c. Graham crackers or vanilla wafers, rolled fine 12 marshmallows, cut fine

1 c. whipped cream

Mix all ingredients thoroughly. Let stand 12 hours in refrigerator. Slice and serve with whipped cream.

Olive Kelp

SUET PUDDING

l c. ground suet
l c. sugar
l c. soda cracker crumbs ½ tsp. cloves
l tsp. cream of tartar ½ tsp. nutmeg
l scant tsp. soda
l tsp. cinnamon
l T. flour
l c. raisins
l tsp. vanilla
l c. sour milk

Cook ingredients, mixed together in order given, for 1½ hours in a double boiler. Cook the following ingredients separately for a sauce to serve over the pudding:

l egg, well beaten ½ c. hot water
l c. sugar
Pinch of salt ½ tsp. vanilla
Olive Kelp

DOUBLE BOILER BREAD PUDDING

1 c. brown sugar
3 slices bread, buttered Pinch of salt
2 c. milk

Put brown sugar in top of double boiler and cover with cubed bread. Beat eggs until light, add other ingredients and pour over bread. Cook for about 1 hour without stirring. The brown sugar forms a delicious caramel sauce.

Mrs. Elvin Yoder

APPLE PING

1 c. brown sugar 4 T. butter

6 to 8 apples, sliced

Combine sugar and butter in baking dish and put in oven until the butter melts. Add apples and top with the following mixture:

l c. white sugar
l egg
l c. flour
c. water
http://disp.baking.powder

Bake at 300° until cake mixture on top is done, about 30 minutes.

Betty Percival

MARTHA'S CHOCOLATE PUDDING

% c. flour
l c. sugar
% stick margarine
% c. cocoa
l tsp. vanilla
Pinch of salt
% c. dried milk

2% c. water
% stick margarine
l tsp. vanilla
% can Milnot, whipped

Mix first five ingredients; stir in cold water. Cook over medium heat or in a double boiler, stirring constantly to prevent sticking. When mixture boils and thickens, remove from heat and add margarine and vanilla. Cool and add whipped chilled Milnot; beat together and store in refrigerator.

Instead of Milnot, 3 egg yolks may be added to the pudding and the whole baked with a meringue on top.

Martha McKown

JELLO DELIGHT

l box lime Jello l c. nuts, cut fine l box raspberry Jello l c. pineapple, chopped l.pt. whipped cream

Mix Jello according to directions. Place each flavor in separate shallow pans until very firm; then cut into cubes. Whip cream until stiff and add cubes of jello, nuts, and pineapple. Fold together quickly and serve.

Evelyn Rariden

GRAHAM CRACKER PUDDING

l env. Knox gelatine, dissolved in l c. milk

1 c. sugar

2 eggs

1 c. cream

32 Graham crackers, rolled fine

Add sugar and beaten egg yolks to the mixture of gelatine and milk. Cook until soft custard coats the spoon. Add vanilla or lemon flavoring and cool. Whip the cream and beat egg whites until very stiff; then add to custard, folding gently. Place half the cracker crumbs in the bottom of a 9"x12" baking dish. Pour in custard; then add remaining crumbs to top. Chill several hours or overnight.

Eleanor Fall

CINNAMON PUDDING

1 c. white sugar 1 T. butter 1 c. sweet milk 2 scant c. flour 2 T. baking powder 1 tsp. cinnamon

Combine these ingredients and pour them into a greased and floured baking pan. Then slowly pour over this a boiled syrup of the following ingredients:

2 c. brown sugar 2 T. butter 1½ c. cold water

Over the top break a scant cup of nut meats. Bake at 350° for 20 to 30 minutes. Serve with whipped cream. Elsie Wayman

BLUEBERRY DESSERT

Crust: 11 Graham crackers, rolled fine

1/2 c. sugar 1/4 c. butter

Filling: 1 8-oz. pkg. Philadelphia cream cheese

½ tsp. vanilla ½ c. sugar

2 eggs, well beaten

Mix ingredients for crust and press into 8"x8" pan.
Beat filling ingredients together until smooth and pour over crust. Bake at 350° for 15 or 20 minutes, until firm but not browned.

Topping: 1 large can blueberries

½ c. water 2 T. cornstarch

½ c. sugar

1/2 tsp. lemon juice

Butter, the size of a walnut

Combine liquid drained from can of blueberries with water and cornstarch. Cook until very thick. Remove from heat and add blueberries, sugar, lemon juice and butter. Cool. Then pour over filling and chill.

Hattie Howard

CHOCOLATE ANGEL FOOD REFRIGERATOR CAKE

l angel food cake 2 cakes German sweet chocolate 4 T. white sugar 4 T. water

6 eggs

Melt the chocolate, sugar, and water in top of a double boiler. Beat 6 egg yolks until light and pour chocolate mixture over the yolks. Cool. Beat egg whites. Add to the chocolate mixture. Slice an angel food cake into as many layers as desired. Spread each layer with chocolate and frost all around the cake. Refrigerate at least 24 hours before serving.

Sara Epler

CHERRY PUDDING

1% c. sifted flour % c. sugar
1% tsp. baking powder % c. milk
2 T. melted shortening
1% c. drained, pitted sour cherries, fresh or canned

Sauce:

2 c. hot water, or cherry juice and water 1/2 to 1/4 c. sugar

2 T. butter

Sift flour and measure. Add baking powder, salt, and sugar. Sift together into bowl. Add milk and melted shortening; stir only until smooth. Spread dough evenly in greased shallow pan, about 12"x8"x2".

Arrange cherries over top. Combine sauce ingredients and bring to a boil. Pour over cherries. Bake immediately at 375° for 45 to 50 minutes. Serve warm.

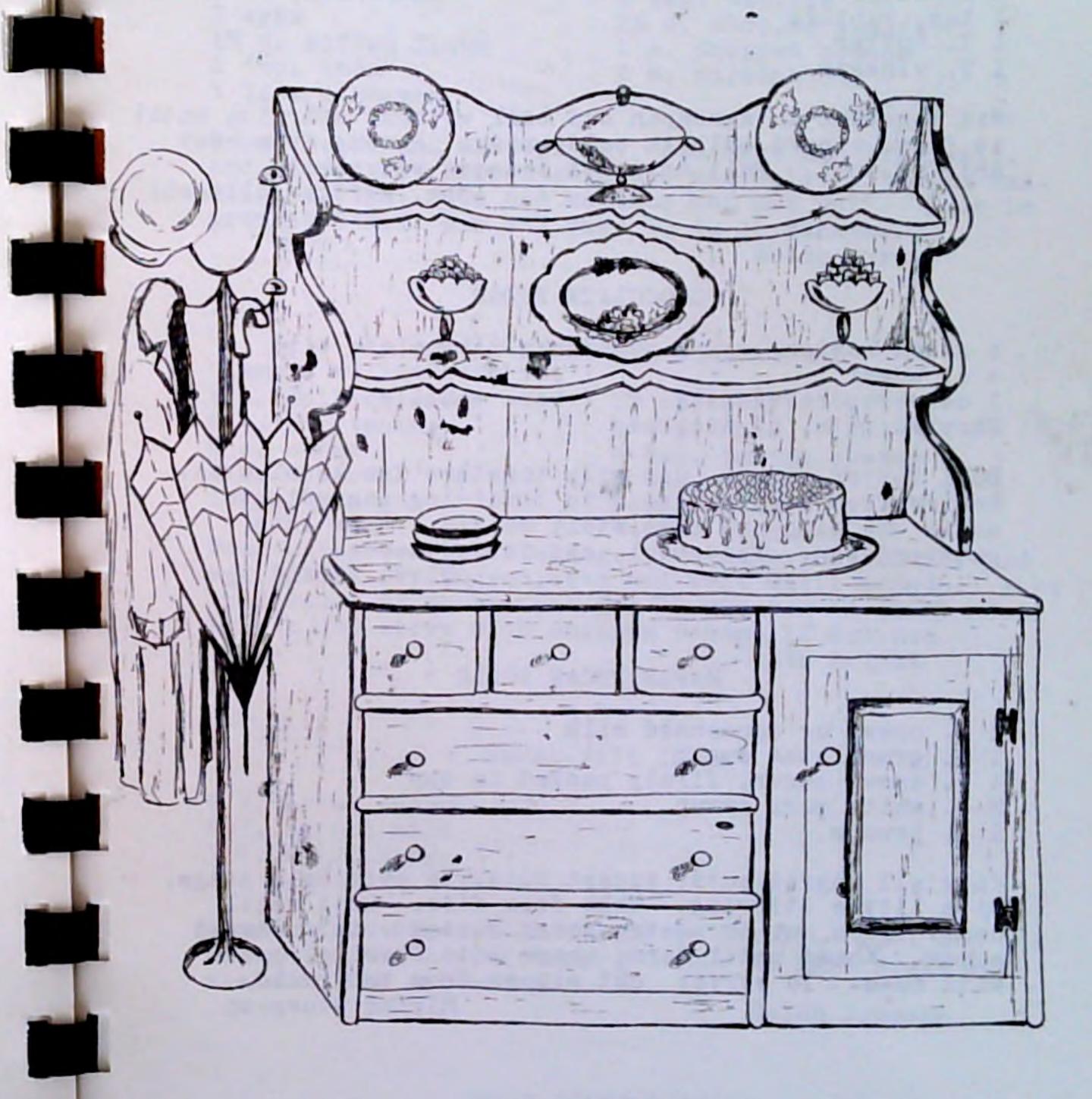
Mrs. Ione Williamson

HOME MADE ICE CREAM

1 pkg. vanilla pudding
2 1/3 c. surar
3 c. milk
7 eggs, separated
cream and flavoring extract

Cook pudding, 1/3 c. sugar, milk and egg yolks until thickened. Beat egg whites and add with 2 c. sugar to cooked mix. Add any extract flavoring desired and enough cream for mixture to fill 1% gal. freezer can to within 1%" of top (with paddle in freezer can). Cover can; pack ice and salt (4 c. ice to 1 c. coarse salt) in freezer and crank until hard to turn. Remove paddle, cover with heavy cloth and let stand an hour or more. (Be careful that no salt water gets into ice cream, and do not let salt water run out on any grass or vegetation.)

Cakes, Cookies



Candies Frostings

SUGAR TAFFY

2 c. sugar 1/2 c. water l tsp. vanilla 1 T. butter 1 T. vinegar

Mix together in saucepan and boil without stirring until it forms a hard ball in cold water. Remove from heat and let cool. Pull until it becomes very white. Mrs. Bertha Followell

CHOCOLATE FUDGE

3 pkg. chocolate bits stick butter l jar marshmallow creme 4 c. sugar can evaporated milk 2 tsp. vanilla Chopped nuts, if desired

Boil butter, sugar, and milk together for 10 minutes. Remove from heat and beat in remaining ingredients until the bits are completely melted. Pour into buttered pan. When cool, cut into squares. Olive Voland

MAPLE PECAN ROLLS

c. cream or condensed milk

c. granulated sugar

c. brown sugar, firmly packed in cup

1/2 c. white corn syrup

1 c. pecans

Cook all ingredients, except nuts, to soft ball stage, with little stirring. Take from fire. Beat until cool. Turn out on pastry board dusted with powdered sugar. Knead until firm; shape into 2 rolls; cover with nuts. To serve: cut slices from the rolls. Miriam Sturgeon

APPLE SPICE CAKE

1 c. sugar 1 tsp. salt % c. shortening 1 tsp. vanilla 2 eggs 2½ c. chopped apples 1% c. sifted flour 1 c. chopped pecans

1 tsp. soda

1 tsp. cinnamon

Cream sugar and shortening. Add eggs and beat well. Add sifted dry ingredients and mix well. Stir in vanilla, apples, nuts and raisins and mix well. Pour in greased 9"x12" pan and bake 40 to 45 minutes. Betsy Davis

½ c. raisins

LIGHT-AS-A-FEATHER GINGERBREAD

12 c. boiling water 1½ c. flour % c. shortening 1/2 tsp. salt c. sugar 1/2 tsp. baking powder 2 c. molasses ½ tsp. soda egg, beaten % tsp. ginger

% tsp. cinnamon Pour water over shortening. Add sugar, molasses, and egg. Sift dry ingredients and beat until smooth. Bake in greased 8" square pan for 35 minutes at 350°. Cool in pan and serve with whipped cream, if desired. Ruth Bright

NEVER-FAIL ICING

9 T. brown sugar 6 T. carned milk 3 T. shortening Confectioners sugar

Bring first three ingredients to a boil. Cool and add enough sifted confectioners sugar to make right consistency for spreading.

Helen Johnson

EASY PENUCHE ICING

2 T. butter % c. milk 1 c. brown sugar

1 c. powdered sugar Bring first three ingredients to a boil. Add powdered sugar. If icing becomes too stiff, add a little water.

Mrs. Martha Deckard

SPICE CAKE

2	c. fl	our, sifted		tsp. allspice
2	tsp.	baking powder		c. raisins
		cinnamon		c. sugar
		salt		c. shortening
		nutmeg		c. milk
34	tsp.	cloves	1	egg

Sift all dry ingredients. Add raisins. Cream sugar and shortening with 2 T. milk. Add eggs and beat well. Add sifted dry ingredients alternately with milk. Bake in a loaf pan for 30 to 40 minutes at 350°.

Edith Henderson

RED CHOCOLATE CAKE

1½ c. sugar	2 tsp. soda ½ c. sweet milk
½ c. cocoa	
½ c. shortening	2 c. flour
2 eggs	2 tsp. vanilla
1 tsp. salt	1 c. hot water

Sift sugar and cocoa together. Dissolve soda in milk. Cream sugar and shortening. Add eggs. Sift dry ingredients together and add alternately with milk, beating until smooth. Add hot water last. (The batter will be very thin.) Bake in greased 9"x13" pan at 375°. When cool, frost with the following:

½ c. milk 1/2 c. butter 1/2 c. brown sugar 2½ T. flour 1 tsp. vanilla 14 tsp. salt Powdered sugar

Cook butter, flour, and salt in sauce pan about 1 minute (do not let brown). Add the milk and cook until thick. Add the brown sugar and enough powdered sugar to made good spreading consistency. Add vanilla. Mrs. Eugene Seitz

GINGERBREAD

% c. butter and lard 1 c. molasses 1 c. brown sugar 2% c. flour	1 1	tsp.	cinnam ginger	on
3 eggs	1/2	tsp.	cloves	

Mix butter, molasses and sugar together. Add flour alternately with eggs, one at a time. Add boiling water and bake in greased pan at 425°.

Nellie Clark

OLD KENTUCKY NUT CAKE

2/3 c. butter	1 tsp. salt
1 2/3 c. sugar	l c. milk
3 eggs	1 tsp. vanilla
2 2/3 c. sifted flour 2 tsp. baking powder	1 1/3 c. chopped hickory nuts or walnuts

Cream butter and sugar together until fluffy. Add the eggs and beat thoroughly. Sift flour with baking powder and salt; add alternately with the milk to which the vanilla has been added. Fold in the nuts and bake for 25 to 35 minutes at 350°. When cool, frost with the following:

> 6 T. butter 2 T. light brown sugar 1/3 c. cream 3 c. powdered sugar

Beat all together until smooth and creamy. Garnet Everling

CHEESE CAKE

l c. sugar 1 10-oz. can Pet milk	l pkg. lemon gelatin
(chilled) 1 8-oz. pkg. cream cheese	1 tsp. vanilla
14 1b. butter	½ c. sugar

Dissolve gelatin in hot water and cool, but do not let jell. Mix cheese and sugar. Whip milk and add to gelatin mixture along with the vanilla. Crush graham crackers and add melted butter and sugar. Spread most of crumbs in 9"x9" pan and cover with cheese-gelatin mixture. Sprinkle few graham cracker crumbs on top and chill 4 hours.

Josephine Tamney

APPLESAUCE CAKE

2 c. sugar	2 tsp. soda
½ c. shortening	½ tsp. salt
1 egg	1 tsp. cinnamon
1½ c. unsweetened applesauce	1 tsp. nutmeg
2½ c. flour	l c. raisins
	1 c. nuts, chopped
Cream sugar and shortening.	The state of the s
Add dry ingredients, raisins	

Bake in well-greased and floured 9"x12" pan. Mrs. George C. Baum

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APPLE CAKE

1 c. sugar	1 tsp. cinnamon
% c. shortening	½ tsp. nutmeg
1 egg	2 c. apples, finely diced
l c. flour	l tsp. vanilla
1 tsp. soda	½ c. chopped nuts (optional)
14 tsp. salt	

Cream sugar and shortening. Add the egg and mix well. Sift the flour and add next four ingredients. Add to sugar mixture. Stir in the apples and nuts. Pour into greased loaf pan or 8"x8" pan and bake for 30 to 35 minutes at 350°.

Ruth Howell

OATMEAL CAKE

1% c. boiling water	1 1/3 c. flour
1 c. quick-cooking oats	1 tsp. cinnamon
½ c. butter	14 tsp. nutmeg
1 c. white sugar	½ tsp. salt
1 c. brown sugar	1 tsp. soda
2 eggs	

Let oats soak in boiling water. Cream the butter and the sugars and add the eggs. Add the oats mixture. Add sifted dry ingredients. Bake in greased pan at 350°. When cool, frost with the following:

1 stick butter 1 c. coconut 1 c. nutmeats

10 T. brown sugar

Pour mixture on cake and broil about 5 minutes until brown.

Janet Deckard

DEVILS FOOD MAYONNAISE CAKE

1	c. mayonnaise	2 c. flour
	1/3 c. sugar	1 c. water
3	T. cocoa	2 tsp. soda

Dissolve soda in the water. Stir the mayonnaise, sugar and cocoa together. Add the flour and water and beat until smooth. Bake 30 to 35 minutes at 350° Barbara Jester

CRANBERRY CAKE

% c. plus 1 T. shortening 1 c. sugar 1 egg, beaten 14 tsp. almond extract 1 c. raisins, well-soaked and drained 1 l-lb. can whole	14 tsp. cloves
1 1-1b. can whole cranberry sauce	14 tsp. allspice

Cream shortening and sugar. Add egg in which almond extract has been mixed. Cream again. Add raisins and mix well. Sift flour, soda, baking powder, and salt into creamed mixture. Add spices and blend well. Add cranberry sauce and mix thoroughly. Bake in greased tube pan for 1 hour at 350°.

Mardi Swain

KISS TORTE

6	egg whites	1 tsp.	vanilla
2	c. sugar		vinegar

Beat egg whites very stiff. Stir the sugar in slowly. Add the vanilla and vinegar. Butter and flour a pan. Preheat oven to 375°. Turn the oven to 300° when you put torte in. Bake 50 minutes. May be served with sliced apples, cut up oranges, or any kind of berries. Ice cream, whipped cream, and finely cut almonds are good served with the torte.

Marielle Jockey

CARAMEL CHOCOLATE CAKE

2 c. bread flour	l c. milk
1% c. brown sugar	1 tsp. soda
½ c. shortening	l tsp. vanilla
2 eggs	% c. hot water
l cake German sweet	chocolate

Dissolve the chocolate in the hot water. Cream shortening and sugar. Add eggs. Sift flour and soda and add
alternately with milk. Add vanilla. Bake in 2 greased
layer cake pans for 20 to 25 minutes at 350°.

Susan Keller

COFFEE RIBBON LOAF

2 c. heavy cream
2/3 c. sugar
2/2 T. instant coffee

1 10x4x2 angel cake loaf
2 c. chopped walnuts
1 34-oz. can coconut, toasted

Combine cream, coffee, sugar and cream which has been whipped stiff. Cut cake in 3 or 4 layers and spread with cream and nuts between. Cover tops and sides with cream and sprinkle with toasted coconut. Chill.

Margot Gore

JELLY ROLL CAKE

4 eggs
1 c. sifted flour
2 tsp. baking powder
1 c. sugar
1 tsp. vanilla
4 c. hot milk

Beat the eggs and salt until light. Add sugar and continue to beat. Sift flour and baking powder together and add to egg mixture. Add vanilla and hot milk. Line jelly roll pan with waxed paper and pour in batter. Bake at 400° for 15 minutes. Turn out onto towel which has been sprinkled generously with powdered sugar. Remove waxed paper immediately and spread quickly with tart jelly. Roll and let stand for about half an hour wrapped in the towel.

Gladys Tilton

BURNT SUGAR CAKE

1/3 c. sugar
1/2 c. sugar
1/2 c. sugar
1/2 c. butter
2 egg yolks, well-beaten
2 tsp. baking powder
2 egg whites, beaten stiff

Place the 1/3 c. sugar in heavy skillet and melt and brown slowly. Add only enough water to make a heavy syrup. Cream together the 1½ c. sugar and the butter. Add the egg yolks. Add flour and water alternately. Beat 10 minutes. Add 3 T. of the burned sugar syrup, reserving remainder for icing, and vanilla. Add the ½ c. flour sifted with the baking powder. Fold in egg whites and bake at 350° in greased layer cake pans. Maude Bock

BLACKBERRY CAKE

1 c. shortening	2 c. berries and juice
2 c. sugar	1 tsp. allspice
3 eggs	2 tsp. cinnamon
3 c. flour	1 tsp. cloves
2 tsp. soda	1 tsp. vanilla

Cream butter and sugar. Add eggs one at a time, beating after each addition. Sift dry ingredients. Add to creamed mixture. Next add berries and vanilla and mix until all is well blended. Bake in greased pan for 30 minutes at 350°.

Susan Keller

MOLASSES CAKE

l egg	2 c. flour
1 c. molasses	14 tsp. salt
% c. sugar	½ tsp. cinnamon
% c. shortening	14 tsp. ginger
1 tsp. soda	14 tsp. allspice
1 c. hot coffee	14 tsp. cloves

Beat the egg well. Add molasses (dark preferred), sugar, shortening, and soda dissolved in coffee. Next add the dry ingredients and bake for 50 minutes at 350°. (Batter will be very thin and wet.)

Margot Gore

SOUR CREAM CAKE

l egg l c. brown sugar l c. sour cream l c. sifted flour l tsp. baking powder	l tsp. soda 2 T. hot water 1 tsp. cinnamon 1 tsp. allspice 1 tsp. cocoa
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Sift the baking powder with the flour. Dissolve the soda in the hot water. Then mix the ingredients in order given and beat until smooth. Bake in loaf pan at 350° until a toothpick inserted in center comes out clean.

Ruth Bright

HEAVENLY PEACH ANGEL FOOD CAKE

1 9" or 10" angel food cake 2 12-oz. jars peach preserves (or other preserves) 1 c. heavy cream, whipped and sweetened.

Slice the cake crosswise to make two layers. Spread half the preserves between the layers and the remaining half on top. Frost the sides of the cake with whipped cream.

TOMATO SOUP CAKE WITH CHEESE ICING

1/2	c. shortening	1 tsp. nutmeg
1	c. sugar	1/2 tsp. allspice
2	c. flour	1 tsp. soda
1	tsp. salt	l can tomato soup
1	tsp. baking powder	1/2 c. nut meats
1	tsp. cinnamon	½ c. raisins

Cream shortening and sugar. Sift flour, salt, baking powder, cinnamon, nutmeg, and all spice together. Add soda to soup and beat into sugar mixture. Add the sifted dry ingredients, the nuts, and the raisins. Pour batter into greased and floured loaf or layer pans and bake at 350° for 30 or 40 minutes. Let cool 20 minutes in pan before frosting with the following:

1 8-oz. pkg. cream cheese
1 T. cream or butter
1 tsp. vanilla
2 c. sifted powdered sugar

Cream the cheese, cream or butter, and vanilla together until well blended. Add sugar and beat until smooth. Hortense Dougherty

SOUR CREAM DEVILS FOOD CAKE

1 c. sour cream

1% c. brown sugar

1 tsp. vanilla

2 c. flour

1 tsp. soda

3 eggs

Dissolve soda in a little hot water. Mix all ingredients together and bake at 350°.

Mrs. Emma Mathis

CRUMB CAKE

2 c. flour
2 tsp. baking powder
1½ c. sugar
4 c. butter
2 eggs, well beaten
2 ceggs, well beaten
4 c. milk
5 tsp. vanilla

Sift flour and baking powder together. Add sugar and butter and mix until crumbly. Reserve % c. of this mixture. To the remaining add the eggs, milk, and vanilla and beat until smooth. Pour into a long buttered pan and sprinkle with the reserved crumb mixture. It may be dotted with jelly before baking, if desired. Bake in moderate oven.

Ida Thornburg

CHOCOLATE SACCHARINE CAKE

2/3 c. sour cream 1/3 c. sour milk	8 ½-grain saccharine tablets
l tsp. vanilla	½ c. cocoa
1 c. molasses	l tsp. soda
2 eggs	1 tsp. baking powder

Heat saccharine tablets in molasses until they are dissolved. Sift dry ingredients together. Combine all liquids and add to dry ingredients. Beat well. Beat in eggs one at a time and beat after each addition. Bake in a loaf pan for 40 minutes as 375°.

OLD FASHIONED GINGER COOKIES

2½ c. vegetable shortening 2 T. soda
or 2 c. lard 1 T. ginger
3 c. sorghum molasses 1 T. cinnamon
1 c. sugar 2 c. buttermilk or sour milk
8 c. flour vanilla
1 tsp. salt

Heat molasses and sugar together. When sugar is dissolved, add shortening. Stir until melted. Remove from heat. Sift flour, salt, soda, and spices together. Add dry ingredients alternately with milk. Stir until soft, smooth dough is formed. Chill dough for several hours. Turn dough onto lightly floured board and roll to ¼" thickness. Cut with large, round cookie cutter. Place l" apart on greased baking sheet. Bake at 350° until cookie is firm. Makes 8 doz.

Mrs. Charles Haarer

PERSIMMON COOKIES

12 c. butter
1 c. brown sugar
1 egg
2 c. flour
1 tsp. cinnamon
1 tsp. cocoa
1 tsp. cocoa
1 tsp. ginger
Pinch salt
1 tsp. soda
1 c. persimmon pulp
Nuts
Raisins

Cream together butter, sugar, and egg. Sift dry ingredients together. Add dry ingredients alternately with persimmon pulp in which I tsp. soda has been dissolved. Add nuts and raisins. Drop on cookie sheet and bake 10 to 12 minutes at 350°.

Mrs. Clyde Followell

DATE BARS

1 c. sugar
1 t. vanilla
1 c. nuts, cut fine
2 tsp. baking powder
1 c. flour
2 pkg. dates, cut fine or
2 put through food chopper

Beat eggs, add sugar, vanilla, flour, and baking powder; then dates and nuts. Put in a buttered pan and bake 30 minutes at 350°.

Betty Perkins

CRUNCH TOP APPLESAUCE BARS

1 c. sugar
1 c. unsweetened applesauce 1 tsp. nutmeg
2 c. shortening
2 c. sifted flour
1 tsp. soda
1 tsp. soda
1 tsp. vanilla

Combine the sugar and applesauce; add shortening and blend. Sift flour, soda, spices, and salt. Add to applesauce mixture and stir until smooth. Stir in raisins and vanilla. Spread batter in greased 10"x15" pan. Put on topping made of % c. crushed corn flakes, % c. sugar and 2 T. margarine. Sprinkle over top of batter. Bake in 350° oven for 30 minutes. Cool and cut in bars.

Mrs. Elvin Yoder

BUTTERSCOTCH BROWNIES

1 stick margarine 2 tsp. baking powder 2 c. brown sugar ½ tsp. salt 2 eggs 1 tsp. vanilla 1½ c. sifted flour 1 c. nuts

Melt butter; remove from heat and stir in sugar. Cool. Stir in eggs, then sifted dry ingredients. Add vanilla and nuts. Spread in greased pan and bake about 25 minutes at 350°. Do not overbake.

Esther Kritzer

BROWNIES

2 c. sugar
½ c. butter
3 heaping T. cocoa
1 c. coconut
½ c. nuts

Cream sugar, butter, and eggs. Add flour and cocoa.

Add coconut and nuts. Bake in oblong pan in 350° oven
25 minutes. Cool in pan. Ice if desired.

Garnet Everling

COOKIES

1 c. water
2 c. seedless raisins
1 tsp. baking powder
1 c. shortening
2 c. sugar
2 c. sugar
3 eggs, well beaten
1 tsp. vanilla
4 c. sifted flour
1 tsp. baking powder
1 tsp. soda
2 tsp. salt
1½ tsp. cinnamon
1 tsp. vanilla
14 tsp. nutmeg
14 tsp. allspice

Add water to raisins and boil 5 minutes. Cool. Cream shortening and add sugar, eggs, and vanilla. Beat well. Sift flour, baking powder, soda, salt, and spices together and add to above mixture. Chill dough overnight. Drop by teaspoonsful on greased floured baking sheet. Bake at 400° for 10 to 12 minutes. Makes 5 doz.

Mabel Rees

CAKE MIX COOKIES

l box cake mix
l gg
l tsp. vanilla
% stick margarine

Let margarine soften. Then add the other ingredients. Form into 2" thick roll and chill. Slice and cook in 375° oven for 6 minutes or until done. It is easier to tell when the cookies are done when using honey spice or orange cake mix rather than a chocolate mix. Any kind of flavoring can be used and nuts or raisins may be added. May be frozen.

Torrey Nunn

PECAN COOKIES

% c. shortening
% c. granulated sugar
% tsp. salt
% c. brown sugar
% tsp. soda
1 tsp. nutmeg
2% c. flour

Cream shortening and add sugar. Add eggs. Blend together dry ingredients and add to mixture. Knead well
and make into roll and chill. Slice thin and bake to
light brown. These keep well in refrigerator and can
be sliced and baked at any time. Black walnuts may be
used instead of pecans; if black walnuts are used,
nutmeg should be omitted.

Helen Johnson

OATMEAL COOKIES WITH RAISINS

1 tsp. soda
1 c. lard
2 heaping tsp. cinnamon
1% c. sugar
4 eggs
1 c. nuts
2 lb. raisins (cooked with enough water to make 1 c. juice)
Flour to make stiff batter

Cook raisins until done. Drain off and save juice.
Cool. Mix shortening, sugar, salt, and eggs together.
Mix raisin juice and soda together and add to first
mixture. Add raisins, flour, cinnamon, nuts, and oats.
Drop by spoonsful on cookie sheet and bake at 375° for
10 to 15 minutes.

Gloria Childs

OATMEAL CRISPIES

1	c. shortening	1½ c. flour
	c. brown sugar	1 t. salt
	c. granulated sugar	3 c. oatmeal
	eggs, well beaten	½ c. nuts
1	t. vanilla	1 t. soda

Cream shortening and sugar; add eggs and vanilla. Beat well. Add dry ingredients, oatmeal, and nuts. Mix well. Use hands in mixing to insure uniform mixing. Shape into a roll and chill. Slice; bake on ungreased cookie sheet 10 minutes at 350°. Makes about 5 doz.

Marcia Coffey

OATMEAL COOKIES WITH PEANUT BUTTER

2½ c. sugar
½ stick butter
2 c. quick cook oats
½ c. milk
1 c. peanut butter

Boil sugar, butter, milk, and vanilla 2 minutes. Turn off fire. Then add oats and peanut butter. Stir well. Drop on waxed paper, and flatten out into round cakes. Bake until done.

Mamie Hardin

When measuring solid fat, use the measuring cup and cold water method. If ½ c. fat is desired, fill cup half full of water; drop fat into water until the water reaches the 1 cup mark. Discard water; the correct amount of fat remains.

BANANA OATMEAL COOKIES

1 c. sifted all-purpose flour

% c. sugar % c. soft shortening

tsp. baking soda l eg

½ tsp. salt 3 T. evaporated milk

1/2 tsp. cinnamon 1/2 c. mashed ripe banana

2 c. uncooked rolled oats

Set oven at 400°. Sift together flour, sugar, soda, salt, and cinnamon in a 2-qt. bowl. Mix in the rolled oats. Add shortening, egg, evaporated milk, and banana all at once. Beat hard 2 minutes with spoon or electric beater at medium speed. Drop by teaspoonsful 2" apart on ungreased cookie pan. Bake on center rack for 10 minutes or until light brown. Remove at once from pan. Makes 4 doz. Clara Miller

RAISIN PEANUT BUTTER COOKIES

c. sugar
2% c. flour

% c. shortening % c. peanut butter 4 tsp. baking powder

2 eggs, well beaten ½ tsp. salt 2 tsp. vanilla

Cream shortening, sugar, and peanut butter. Add eggs, raisins, and milk. Mix. Sift flour, measure, and sift with baking powder and salt, adding to first mixture.

Add flavoring. Drop by teaspoonsful on greased baking sheet. Bake in 400° oven for 12 minutes. Makes 2½ doz.

Stella M. Henderson

PEANUT BUTTER COOKIES

1 c. brown sugar
2 tsp. soda
2 tsp. salt
1 c. peanut butter
1 c. shortening
1 tsp. vanilla

1 c. granulated sugar

Cream shortening, sugar, and salt. Add beaten eggs.
Stir well. Add peanut butter; stir. Add flour mixture.
Mix to stiff batter. Add vanilla and form into tiny
balls with palm of hands. Press onto greased cookie
sheet. Use fork to make waffle design on top. Bake
at 375° for 15 minutes. Makes 4 doz.

Jessie Hossack

MELTING MOMENTS

1 c. soft butter % c. cornstarch 1/3 c. powdered sugar 1 c. sifted flour

Cream butter and gradually beat in sugar. Add cornstarch and flour and mix well. Chill 1 hour. Form 36 small irregular heaps on an unbuttered cookie sheet. Bake about 15 minutes (until light brown on bottom) at 350°. Cool. Frost with:

2 T. melted butter 1 c. powdered sugar 1 tsp. flavoring (orange, lemon, vanilla) Enough light cream to spread

These cookies may be frozen.

Jean Sipe

GRANDMA'S SUGAR COOKIES

1 c. sugar
% c. butter
1 egg, well beaten
% tsp. soda
1 tsp. baking powder
% tsp. cinnamon

1 tsp. cinnamon

1 tsp. cinnamon

2 tsp. cinnamon

Cream butter. Add sugar. Beat well. Add egg. Mix dry ingredients together and add alternately with the sour cream to the first mixture. Add enough flour to make a soft dough to roll, drop, or press through cookie press. Sprinkle tops of cookies with sugar and bake 8 to 10 minutes at 425°. This should be a thick, soft cookie. Store in tightly covered container. This cookie is delicious warm as it comes from the oven.

Miriam Sturgeon

ROLL OUT SUGAR COOKIES

1% c. sugar
1 c. margarine
2 tsp. baking powder
2 eggs
1 tsp. vanilla
4 c. flour
Dash of salt

Mix ingredients well; then roll out to desired thickness. The thinner the cookies are rolled, the crisper they will be when baked. Bake at 375°.

Gloria Diehm

CHINESE CHEWS

1 stick butter
2 c. brown sugar
2 eggs
1 c. chopped nuts
1 c. chopped dates
2 tsp. baking powder
1 tsp. salt
2 tsp. vanilla
2 powdered sugar

Mix and beat butter, brown sugar, eggs, nuts, and dates. Sift flour, baking powder, salt, and vanilla. Add to first mixture. Add vanilla. Spread in 9"xll" pan. Bake for 30 minutes at 350°. Cool. Cut in squares about the size of caramels and roll in powdered sugar. Eleanor Fall

BANBURY TARTS

3 sticks butter 1 tsp. vanilla
1 c. sugar 3% c. sifted flour
2 egg yolks jam
2 tsp. salt pecan halves

Cream butter and sugar; add egg yolks, salt, vanilla, and flour. Mix well. Form into balls the size of a walnut and place on a cookie sheet. Use thimble and dent the center of each cookie. Fill dents with jam or preserves. Top each with a pecan half. Bake about 30 minutes, until brown, at 325°. Makes 3 to 4 doz. Leota Skirvin

BANANA NUGGET COOKIES

1½ c. sifted flour
1 c. sugar
1 egg, well beaten
1 tsp. soda
1 tsp. salt
1½ tsp. nutmeg
1 pkg. semi-sweet chocolate
1½ tsp. cinnamon
1 pieces

Sift together flour, sugar, baking soda, salt, nutmeg, and cinnamon. Cut in shortening. Add egg, bananas, rolled oats, and chocolate. Drop onto ungreased cookie sheet. Bake about 15 minutes at 350°. Remove from pan immediately.

Betty Percival

REFRIGERATOR DATE PIN-WHEEL COOKIES

2½ c. chopped dates

1 c. sugar

1 c. water

2 c. brown sugar

3 eggs, well beaten

1 c. chopped pecans or hickory nuts

4 c. flour

½ tsp. salt

1 c. shortening

1 tsp. baking powder

1 tsp. vanilla

Cook dates, sugar, and water together 10 minutes. Add nuts and cool. Mix remaining ingredients thoroughly and chill. Roll out on a sheet; spread with the date mixture and roll up. There should be enough for two rolls. Roll in waxed paper and put in refrigerator overnight. Slice and bake 10 to 12 minutes.

Ruth Tilton

DREAM SQUARES

½ c. butter
1 T. sugar
2 eggs, well beaten
1 tsp. vanilla
1½ c. brown sugar
1 T. flour
½ tsp. salt
2 eggs, well beaten
1 tsp. vanilla
1 c. walnut meats, broken
½ c. shredded coconut

Mix butter, sugar, and flour, and pat into 8"x13" pan.
Bake for 10 minutes at 400°. Mix brown sugar, 1 T.
flour, salt, baking powder, eggs, and vanilla thoroughly.
Add walnuts and coconut. Pour over first mixture after
it has baked 10 minutes. Replace in oven and bake 25
minutes at 325°. Cut in squares.

Hattie Howard

APRICOT SQUARES

1 can apricots
1 c. sugar
1 c. shortening
2 c. brown sugar
2 c. flour

1 tsp. soda
1 tsp. salt
2 c. oatmeal
Chopped nuts

Mix apricots with sugar and apricot juice. Cook until thick enough to spread (add water if necessary). Cool. Combine remaining ingredients for a crumb mixture. Put half of crumb mixture in large greased cake pan. Spread apricot mixture on this; then add remaining crumbs. Bake 15 to 20 minutes at 350°. When cool enough to handle, cut into bars or squares and mold slightly with fingers to make mixture stick together.

Marianne Kazimier

TOFFEE SQUARES

1 c. butter
1 c. brown sugar
2 c. flour
1 pkg. semi-sweet chocolate
pieces

Cream butter and brown sugar together. Add egg, vanilla, and flour and mix well. Spread 1/4" thick on cookie sheet 12"x18". Bake for 15 minutes at 350°. While hot, spread 1 pkg. semi-sweet chocolate pieces over top. Then sprinkle nut meats over top. Cut at once into 2"x1" bars.

Penny Mattingly

COOKIES

112%	c. butter c. honey egg c. flour tsp. salt	※ c. ※ c.	sour milk pecans raisins cherries dates
1/2	tsp. soda		

Cream butter and honey. Add well beaten egg. Add milk alternately with sifted dry ingredients to which nuts and fruit have been added. Drop on greased cookie sheet. Bake at 350°. Chocolate bits may be used instead of the fruit.

Pat Simon

SNICKERDOODLES

1 c. soft shortening 1½ c. sugar 2 eggs 2% c. sifted flour	1	tsp.	soda salt	of	tartar
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Mix shortening, sugar, and eggs together thoroughly.
Sift flour, cream of tartar, soda, and salt together.
Roll into balls the size of small walnuts. Roll in mixture of sugar and cinnamon. Place about 2" apart on ungreased cookie sheet. Bake 8 to 10 minutes until light brown at 400°. These cookies puff up at first and then flatten as they cool.

Leota Skirvin

CHRISTMAS FRUIT COOKIES

1½ c. sugar 2/3 c. shortening 3 eggs 3 c. flour 1 tsp. salt	1 tsp. cloves % tsp. nutmeg 1 c. sour milk or cream 1 pkg. seedless raisins 1 pkg. currants
1 tsp. soda	% to 1 c. mixed candied fruit
1 tsp. cinnamon	1 c. walnuts or pecans

Cream sugar and shortening. Add eggs one at a time.

Sift dry ingredients; add to sugar mixture alternately with sour milk. Add finely cut fruits and nuts. Mix thoroughly. Drop by teaspoonsful on greased cookie sheet and bake 10 to 15 minutes at 375°. Makes 9 doz.

Lillian H. Bohm

WAX COOKIES

 vanilla ox coconut flour (plus enough to ake a fairly stiff dough)

Mix together and drop by teaspoonsful on greased and floured cookie sheet. Bake at 375° until nicely browned.

Davida Erickson

MOLASSES CRINKLE COOKIES

16 16	c. Crisco c. sugar c. brown sugar egg, well beaten c. molasses	2 c. sifted flour ½ tsp. salt 2 tsp. baking soda 1 tsp. cinnamon 1 tsp. ginger ½ tsp. cloves
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Cream Crisco and sugar; add egg and molasses and beat well. Mix flour, salt, baking soda, and spices. Add to first mixture. Form into small balls. Roll in sugar and bake on greased cookie sheet 3" apart for 10 to 12 minutes at 350°.

Irene Walker

HAZELNUT BALLS (HAZELNUSS BALLCHEN)

1½ c. (about 6 oz.) hazelnuts, grated fine and light with rotary type grater

2 egg whites 1 c. sugar

Beat egg whites until frothy. Add sugar gradually, beating well after each addition. Beat until stiff (not dry) peaks are formed and egg whites do not slide when bowl is partially inverted. Fold the hazelhuts into meringue mixture. Shape dough into balls about 1/2" in diameter. Place on greased cookie sheet. Bake 25 minutes at 300°. With a spatula, very carefully remove cookies from sheets to cooling racks. Makes 4 doz.

Ingelor Welch

DATE NUT ROCKS

1 c. butter
1% c. sugar
1 lb. dates, cut fine
1 tsp. broken walnuts or pecans
1 tsp. baking powder
1 tsp. salt

Cream butter and sugar until light and fluffy. Add eggs, one at a time, and beat thoroughly after each addition. Add sifted dry ingredients and mix thoroughly. Stir in dates, nuts, and rind. Drop from a teaspoon on greased cookie sheet. Bake 10 to 12 minutes, or until delicately browned, at 325°. Makes about 12 doz.

Betty Perkins

SUGGESTIONS FOR SANDWICHES

- 1. American cheese, mustard, and thinly fried ham.
- 2. Equal parts cream cheese and finery chopped, drained prunes on buttered white bread.
- 3. Pimento cheese and lettuce with toasted almonds or chopped peanuts.
- 4. Swiss cheese, sliced tomato, and sliced dried beef.
- 5. Chopped hard-cooked eggs, chopped stuffed olives, salad dressing, and lettuce on rye bread.
- 6. Shredded raw carrot, minced pickle, and salad dressing.
- 7. Cream cheese and red apple rings between slices of Boston brown bread.
- 8. Cream cheese with orange marmalade, cranberry jelly, or drained crushed pineapple.
- 9. Sliced banana and peanut butter or currant jelly.
- 10. Ground dates and nut meats moistened with orange or pineapple juice.
- 11. Equal parts butter and honey, creamed and sprinkled with finely chopped fresh mint leaves.
- 12. Sliced lamb, mint jelly, thinly sliced onion, and water cress.
- 13. Liverwurst with sliced stuffed olives, salad dressing and lettuce on rye bread.
- 14. Sardines and chopped hard-cooked eggs, moistened with lemon juice and Worcestershire sauce.
- 15. Shrimp heated in butter, placed in hollowed-out rolls, topped with thousand island dressing and toasted in moderate oven (375°).
- 16. Tuna fish salad with broiled bacon.
- 17. Pan-broiled link sausages and slices of cheese placed in hollowed-out rolls and toasted.
- 18. Hot sliced ham loaf with bread and butter pickles.
- 19. Crab meat and minced celery mixed with salad dressing and water cress.
- 20. Sliced corned beef, tomato, and lettuce.
- 21. Sliced chicken with cooked mushroom slices, sweet red peppers, salad dressing, and curly endive.
- 22. Beef or tongue chopped fine and combined with Worcestershire sauce and horseradish.
- 23. Ham ground and mixed with minced celery, green pepper and salad dressing.



NOTES

